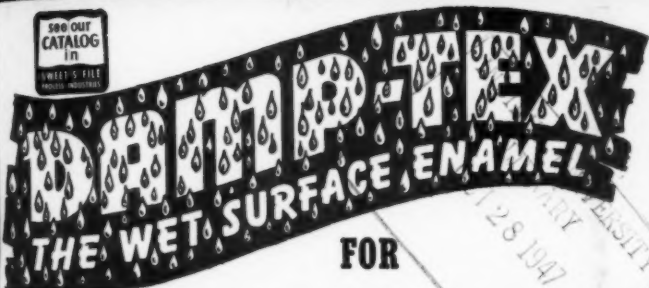


THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

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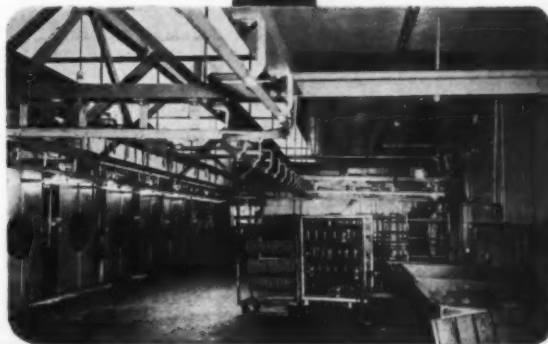


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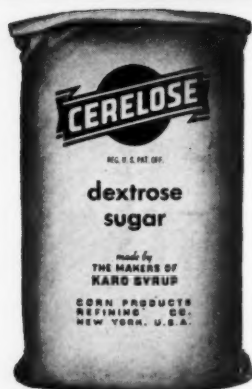
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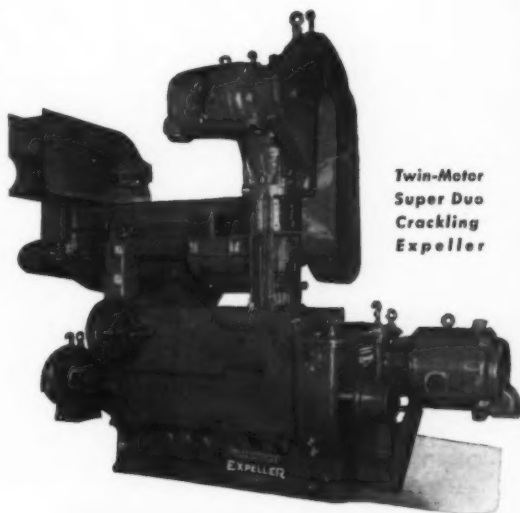


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THE NATIONAL PROVISIONER

Volume 117

OCTOBER 25, 1947

Number 17

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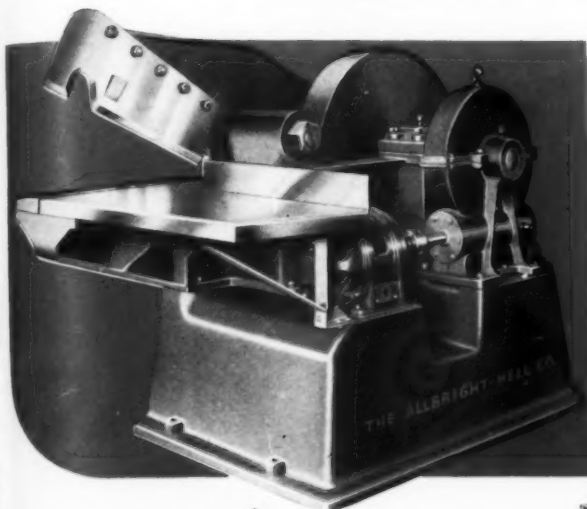
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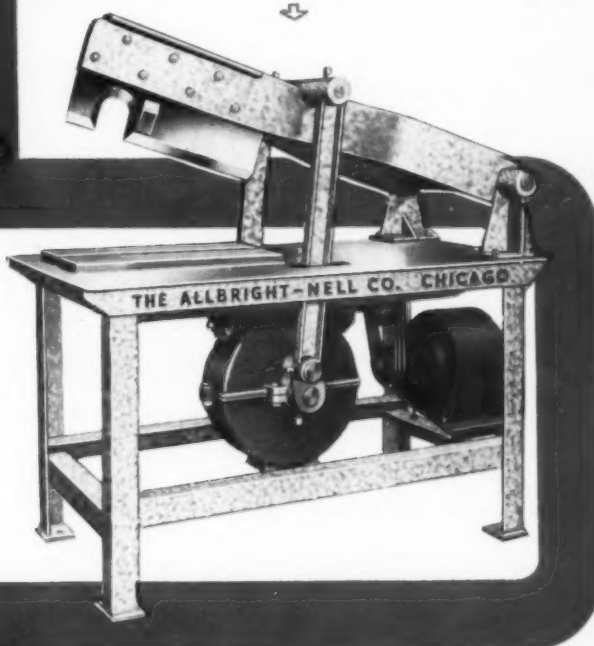


NO. 456 BEEF HEAD SPLITTER

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NO. 698 LIGHT BEEF HEAD SPLITTER

Especially adapted to the medium or smaller slaughtering plant. It is of all welded structural steel construction, heavily galvanized. Excentric shaft on gear reducer operates the knife arm.



NO. 562 HOG AND SHEEP HEAD SPLITTER

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As a result of the continual efforts of ANCO Engineers, these Head Splitters are modern, efficient and long wearing. Inasmuch as the operation of this type of equipment is hazardous, a safety feature can be furnished for a small additional cost. This feature requires that both hands of the operator be on the controls during the knife stroke.

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Armour Natural Casings are excellent protectors of freshness. They keep sausages juicy and tender . . . safeguard flavor . . . assure the attractive appearance and fine eating that bring customers back.



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Appetizing Appearance *Inviting Tenderness*

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Protected Freshness

Utmost Uniformity

ARMOUR
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VARIETY MEATS EXEMPTED FROM MEATLESS DAY BAN

The citizens food committee, of which Charles Luckman is chairman, has exempted from Tuesday meatless days variety meats, including liver, kidneys, brains, sweetbreads, hearts, pigs feet and pigs knuckles, tripe, oxtails and tongue.

The committee explained that it is making every effort to avoid interference with the eating habits of the American people and is simply trying to meet a pressing emergency of hunger overseas. In adopting the meatless Tuesday program, the committee recognized the fact that prices have for some time kept some families from enjoying meat as often as they would wish. The committee statement said:

"What we are doing, through this part of the program, is asking each family to give up meat *one day* a week. Some families have had meat on their home menus daily; many others have had it only two, three or four days a week. Because of the emergency, which can have so vital an effect on our own national welfare, we are simply asking that one of those days be given up. For uniformity in restaurants, hotels, hospitals, schools, clubs, and similar institutions, and so that all citizens can make a united contribution to feeding the hungry in Europe, the committee designated Tuesday as the day on which this contribution can be made.

"As an aid to the conservation program, the committee hopes that there can be an increased use of the so-called meat by-products, on Tuesdays as well as on other days."

Hearings On Rail Rate Increase Start Nov. 3

Hearings on the petition of the railroads for an increase of approximately 38 per cent in freight rates will be held in eight cities during November and December, beginning at Chicago on November 3, it was announced last week by the Interstate Commerce Commission.

Dates and places of the other scheduled hearings are: Montgomery, Ala., and Salt Lake City, U., November 17; Los Angeles, Cal., November 21; Fort Worth, Tex., and Boston, Mass., November 24; Portland, Ore., November 28; and Washington, D. C., December 8.

The ICC urged that those whose testimony is of nationwide or territorial significance should present their statements at the Chicago hearing. Testimony of local or area significance should be presented at the other hearings. The final hearings at Washington will be devoted to supplemental data and rebuttal testimony.

PACKER SALES LARGEST

Net sales by 14 companies in the meat packing and allied products group aggregated the largest among 238 companies in the fields of beverages; drugs, medicines, cosmetics and soaps; food and kindred products and tobacco products in a statistical survey made by the Securities and Exchange Commission of profits and operations, including surplus, of American listed corporations.

The 14 meat industry companies reported net sales of \$4,001,315,000 in 1946, compared with \$3,965,206,000 in 1945. Net profit before income taxes for these companies amounted to \$131,181,000 in 1946, compared with \$72,035,000 in 1945. Net profit after income taxes for these companies amounted to \$68,697,000, or 1.7 per cent of sales, in 1946, compared with \$35,245,000, or 0.9 per cent of sales, in 1945.

Earned surplus for these companies increased from \$238,096,000 at the beginning of 1945 to \$254,528,000 at the end of 1945, and amounted to \$286,728,000 at the end of 1946. During this period, these companies paid dividends of \$27,435,000 in 1946 compared with \$21,490,000 in 1945. Net worth of \$617,378,000 rose from the beginning of 1945 to \$633,763,000 at the beginning of 1946, with the net profit after taxes as a per cent of net worth amounting to 10.8 per cent in 1946 and 5.7 per cent in 1945.

Begin Anti-Trust Action Against Armour, Wilson

The long pending anti-trust suit against Armour and Company and Wilson & Co., Inc., began in federal district court in Oklahoma City this week before Judge Edgar S. Vaught. The government will attempt to prove there was an agreement between three subsidiaries of the two firms to control hog prices on the Oklahoma City market between October 1931 and October 1941, according to Posey T. Kime, assistant U. S. Attorney General.

The action grows out of indictments returned by a grand jury in 1941 in which the two companies and their local managers and hog buyers were charged with a conspiracy to fix the market price of hogs. Last April, Robert E. Shelton, U. S. district attorney, filed an information against the companies carrying all the charges in the grand jury indictment and also making Armour and Company of Maine a party to the suit.

Prior to selection of the jury to hear the case, Judge Vaught sustained a defense motion to dismiss the grand jury indictments and try the case on the information filed by Shelton.

SWIFT CANADIAN GRANTS 10c WAGE RAISE; END OF NATIONWIDE STRIKE SEEN

An early settlement of the Canada-wide strike of some 17,000 packinghouse workers in 21 major plants appeared in prospect this week as Swift Canadian Co., Ltd., announced signing of a new contract with the United Packinghouse Workers union (CIO) calling for a general wage increase of 10c an hour. About 3,000 employees of seven Swift plants are affected by new company-union agreement.

The Swift contract, regarded as the key agreement in the strike situation, grants additional geographical pay raises from 1½c to 3c hourly. It is understood that the contract will be in effect until August, 1948 when the CIO union will hold its national convention. At that time the company and union will negotiate a new two-year contract. This arrangement was included in the agreement at the request of the CIO union.

Later this week seven strike-bound independent plants, employing more than 1,000 workers, resumed operations after negotiating terms with the CIO union understood to be similar to those in the Swift agreement. Unofficial reports said workers in the Burns & Co. plant at Regina had rejected proposals calling for a 7c hourly pay boost and that one of the struck Montreal firms had negotiated an agreement with its workers independently of the union.

Unofficial reports were received at the NATIONAL PROVISIONER office shortly before press time stating that the majority of workers in plants of Burns & Co. and Canada Packers, Ltd., had voted to return to their jobs at a 7c hourly increase and to arbitrate the union demand for a larger increase. One plant of Wilsil & Company is reportedly the only one at which an agreement has not been reached.

RECAPTURE PROTEST DENIED

The Reconstruction Finance Corporation has denied the protest of the G. M. Peet Packing Co. of Chesaning, Mich., which the packing company filed with the "subsidy recapture" inventory Form DSC-118. The question of whether an appeal will be taken to the Emergency Court of Appeals is under consideration.

USDA AUGUST PURCHASES

Food and agricultural products purchased during August by the U. S. Department of Agriculture for the supply program or acquired under price support operations included 1,000,000 lbs. canned beef and 3,024,000 lbs. of lard and rendered pork fat.

FIRE

How Sound Prevention Techniques—Tried and Tested—Can Prevent or Minimize Practically All Fires in the Meat Packing Industry

THAT packinghouse fires can be prevented is clearly demonstrated by experience of some of the leading meat packing plants in the country. Through a careful study of numerous



J. P. WILGER

case histories, it is evident that practically all packing plant fires can be classified into general groups, all of which can be prevented by following sound fire prevention techniques.

Likewise, these same case studies show that where fires have been started by one cause or another, safety precautions established in advance have done an effective job of confining the flame and damage to comparatively small areas.

The steps taken to prevent fires can be practiced by any packer, regardless of plant size. Fire prevention centers around operational procedures within departments most likely to have fires, general housekeeping rules, fire prevention through the employment of correct

By J. P. WILGER, Supervising Engineers Division, General Superintendent, Office of Swift & Company at Chicago

fire fighting equipment, and the right work techniques which eliminate fire hazards.

Before discussing in detail factors of fire prevention in a packing plant, there is a need to stress the importance of active cooperation on the part of supervisors. It is their responsibility to enforce the compliance of fire prevention measures promulgated by management. Whether the supervisory staff numbers one or hundreds, it must support the fire prevention campaign diligently and thoroughly. The training of new workers in proper work techniques is their function, as is the responsibility of seeing that workers observe fire prevention regulations.

Foremost among the departments for which fire prevention regulations should be carefully organized is the smokehouse. The combination of grease, heat and fly ash makes the smokehouse a frequent source of fires unless positive preventive steps are taken. The most fundamental preventive factor, regardless of the source of heat and smoke, is systematic cleaning of the house. While operational conditions may dic-

tate a more frequent cleaning, each smokehouse should be cleaned at least once a week to reduce fire hazard. The cleaning eliminates the collection of grease and carbon which heat or spark might ignite.

Secondly, the heat input into the smokehouse should be controlled to prevent excessively high temperatures. While this may be done manually with the aid of thermometers, it can be done much more effectively with various control instruments. If heat is supplied by gas or steam, automatic cutoff controls should be installed which will stop the flow of gas the moment the gas supply is interrupted or the house is overheated. Similar controls can be installed in steam lines. The industry has experienced costly fires and explosions when the flow of gas into a smokehouse resumed after an interruption and later the incoming gas was suddenly ignited by the wood or sawdust smudge fire or other means.

Draft Requires Control

The amount of draft allowed into a smoke house also should be controlled to prevent excessive air currents which may sweep up and carry sparks from the wood or sawdust fire. Observation will establish when the draft is excessive and the air openings can be fabricated to admit a proper amount of air. Likewise the damper operating mechanism should include a fuse link which will melt upon a predetermined temperature, closing the dampers and cutting off all air supply in case of a fire.

There is a very definite routine employees can follow if there should be a fire in the smokehouse. First, all the doors in the affected smokehouse should be kept closed. One of the most dangerous things in a smokehouse fire is to permit an updraft which will spread the flame the entire height of the smokehouse. Next, the steam smothering device should be put in service in the affected smokehouse quickly to purge it of air and prevent support of combustion. Then the employee discovering the fire should promptly turn in the fire alarm. In no case should he wait to see how effective his two preventive steps have been. The promptness with





SAFE CONTAINER FOR USED STOCKINETTES, RAGS AND PAPER

which properly trained firemen arrive at a fire is a deciding factor in the extent of the fire damage.

Another department containing a potential fire hazard is the hog killing floor or other departments where singers or torches and branders are used. While the stationary singers are a potential hazard, they lend themselves more readily to control if the area in which they operate is enclosed and made fire proof. Hand operated torches, however, present a more difficult problem, although proper preventive measures will decrease the hazard of the occurrence of a fire. If possible, the fuel used by the hand torch should be a gas, either natural or artificial, and the supply line should be equipped with an automatic shut off.

Precautions With Oil

If oil is the fuel, then the head of the torch should be of the vacuum type and the supply of fuel should be at a level below the normal operating elevation of the torch head. To have a gravity or pressure fuel supply for the torch is an open invitation to a serious plant fire. Any break in the fuel line will send the oil seeping throughout the department until the worker can get at the shut off valve on the fuel tank. The rapid spread of the flaming oil might well prevent the closing of the supply valve. Some time ago in one of our plants a fuel line under pressure was accidentally severed and before this fire was brought under control considerable damage was incurred and killing operations were interrupted.

Departments using vessels heated either by steam coil or jacket are another source of potential fires. An example is the dry rendering department. After the lard, tallow or grease is drained off and the steam is allowed to remain on in the melter jacket, there

is a good possibility of its setting the residue afire. This hazard is increased if the agitator arms are not rotating. A similar condition can occur in tankage dryers.

Overloaded and improperly maintained transmission belting is another source of danger which is increased if the surrounding materials are combustible. Friction generated by a belt slipping on the surface of a pulley will create enough heat to ignite the belt and the flames may be fanned to the supporting timbers and combustible ceiling by the very action of the belt itself. This hazard can be reduced by the installation of V belts, roller chain, or direct drives through speed reducers or open gears.

In the sausage departments where loaves are crusted in an oil bath it is important that the oven be of sufficient depth to prevent the spilling of the oil onto the flame. Temperature of the oil should thermostatically control overheating by automatically shutting off heating flame and fuel supply.

The second overall factor in a fire prevention program is good housekeeping. In any plant there is a continual accumulation of waste product. Unless properly handled this is a potential fire hazard. The handling of sawdust, waste paper and used stockinettes should receive special attention. They should be collected in metal drums equipped with metal covers.

All sawdust removed from coolers, sausage packing rooms, etc., is screened prior to eventual removal to the incinerator. This screening serves a two-fold purpose. All the particles of waste meats or fat are removed from the sawdust and salvaged for tallow or grease. The possibility of spontaneous combustion of the sawdust is then reduced.



LIMIT QUANTITY OF VOLATILES BROUGHT INTO DEPARTMENTS



EXTINGUISHER TRAVELS WITH OXY-ACETYLENE TORCH SET

Speaking of incinerators, it is always best to burn trash daily. It permits more orderly control of the trash which is allowed to accumulate and eliminates the potential fire hazard represented by a large pile of trash awaiting removal to the public dumps. The burning of all trash daily materially reduces fire hazards. The stack of the incinerator should be equipped with a screen type of spark arrestor.

Rags, waste paper and used stockinettes are placed in specially designed containers. Since these waste products represent one of the most serious threats in the form of spontaneous combustion, a special container is used in which they are kept until removed from the premises. The waste can has a special stop bar across its top which prevents the lid from remaining in an open position. The lack of air prevents spontaneous combustion and the closed lid checks any possible spreading if a fire should start in the can.

Periodic Plant Inspection

To prevent the accumulation of dangerous combustible waste material, many plants hold a plant-wide fire hazard inspection regularly. Besides checking this feature, the inspection should cover employee locker and dressing rooms, lockers, etc., for presence of soiled clothing.

While on the inspection tour, the various electrical appliances such as branding and heat-sealing irons, heaters, etc., also should be checked to see if they have a warning pilot light in the electric circuit which indicates the flow of current. The light glows red when the current is passing through the appliance. This warning light is considered a "must" on electrical appliances in our plants for without the light

there is no way to detect appliances which have been left turned on or have developed shorts.

While most firms recognize the necessity of using volatile liquids in performing certain jobs such as cleaning machinery prior to repair, our company has inaugurated rigid rules as to the kinds of volatile liquids which can be used and the amounts permitted in various departments. The use of gasoline is prohibited and kerosene or oleum spirits are the only solvent cleaners used because they have a lower flash point, minimizing the danger of a fire. However, if possible, the cleaning job is done without the use of distillates.

Where volatile liquids must be used, the amount admitted into the department is limited to that needed and stored in an underwriter's approved safety can painted bright red. Depending upon the size of supply carried for the plant, the volatile liquids are housed either in a separate building or in a specially built fire proof vault. Care in handling inflammable and volatile liquids can not be overstressed. Once aflame the rapidity of their spread and the intensity of their heat make them among the hardest fires to combat.

Maintenance in which welding or cutting with oxy-acetylene torches is involved is another potential serious fire hazard. A molten particle of metal from either operation can start a fire. Moreover, the concentration with which the operator must perform his work increases the hazard. All of his attention is focused on the job at hand and he frequently starts a fire without being aware of the fact. To prevent fires from molten metal freed in welding or cutting operations, some companies insist that two men be assigned to every job of this type, one to operate the torch and the other to act as an observer during the operation and to quickly

SOME RECENT FIRES

Within the past few months, fires caused by defective wiring, explosions, careless workmen and hazardous plant practices have destroyed thousands of dollars in property and material and seriously curtailed production of several industry firms. A random check of recent NP issues shows the following fire loss reports:

- Destruction of 4,000 lbs. of bacon and damage to meat in adjoining coolers in a smokehouse fire at the Crocker Packing Co., Joplin, Mo.
- Complete destruction of the Americus Provision Co. plant at Americus, Ga., with total damage estimated at close to \$100,000. Caused by faulty electric switches.
- Ruin of the Lulu Island, B. C. plant of the Alberta Meat Co. and destruction of thousands of dollars worth of meats and livestock. Total damage estimated at \$150,000.
- Destruction of the smokehouse at the plant of the Rockville (Ind.) Packing Co.

check any fire which the molten metal has started.

As a further precaution, each oxy-acetylene cart is equipped with a fire extinguisher for use in case any fire should be started. The care that must be exercised with industry oxy-acetylene equipment cannot be overstressed. For positive fire prevention the entire radii of the sparks or the molten bits from cutting and welding must be watched.

An additional precaution has to be observed in the use of oxy-acetylene torches in coolers. Experience has indi-

cated that insulation in walls, floors, etc., readily absorbs heat if the object cut or welded is near, or ends of metal are imbedded in the walls and the heat transmitted results in a fire after the work has been performed. When cutting or welding operations are performed in a cooler, combustible material in the work area should be watched for a period of time after the completion of the job.

Insulating Against Heat

Insulating against heat presents another problem. If a combustible material such as wood is covered with insulation to protect it from heat or flame, care should be taken to provide a means for air passage between the insulating material and the protected wood. An air flow between the wood and the insulating material is essential. If the protecting materials are placed directly upon the wood, eventually sufficient heat would be transmitted to ignite the wood.

A word of caution on fire fighting equipment is in order. Much of the first aid fire fighting equipment is specialized. One type of hand-operated extinguisher will not be suitable to fight fires under all plant conditions. Some types of extinguishers are more efficient on certain fires than are others. For example where the fire hazard is represented by an electrical appliance, the type of first aid fire fighting equipment desired would be carbon tetrachloride, CO₂, or other type of extinguishing agents which are not electrical conductors. On the other hand, if the fire hazard is represented by a potential grease fire, a foam type of extinguisher would be the best as it has smothering properties which are essential for effective control of the fire.

Where large scale fire fighting systems consisting of water lines under pressure with fire hoses are installed, it is highly desirable to have two sources for the water supply. It matters not which is the secondary source, the municipal water supply system or the plant reservoir or elevated tank kept filled for fire fighting purposes.

Sprinklers are a very effective means of fire fighting but their installation in a packing plant should be closely studied with the cost of maintenance and installation weighed against the potential fire hazard. There are many departments in a packing plant, such as the curing cellars, carcass coolers, freezers, etc., where the fire hazard is remote and where the maintenance cost would be high because of conditions. In rooms such as these sprinklers are not recommended. Sprinklers should be installed in departments where the hazard justifies cost and maintenance expense.

Enough emphasis cannot be placed on the fact that fires are preventable. Proper attention to the elimination of the source of fires will prevent their occurrence in any plant. Another point to keep in mind is that old adage:

"An ounce of prevention is better than a pound of cure."

MOST FIRES ARE SMALL AT START

The best time to stop a packinghouse fire—and there are too many of them—is before it starts. Case studies show that practically all such blazes can be prevented by proper practices in the departments most likely to have fires, general housekeeping rules, employment of proper fire fighting equipment and elimination of hazards. Safety precautions established in advance can also do an effective job of confining the flame and damage to a comparatively small area. Workers must be trained before the fire starts, not afterward.



WAGE-HOUR REVISION

A public hearing to consider revisions in regulations governing so-called "white collar" employe exemptions under the Fair Labor Standards Act will open on December 2, it was announced this week by Wm. R. McComb, administrator of the Wage and Hour and Public Contracts Divisions, U. S. Department of Labor. The hearing will begin at 10 a.m. in the Departmental Auditorium building in Washington. Interested parties should file notice of intention to appear by November 20. Notices should be directed to the Administrator, who will establish and announce a schedule. Written statements may be filed in lieu of personal appearances.

Affected by changes in the regulations to be studied would be "executive," "administrative," "professional," "outside salesman" and "local retailing capacity" types of employes. Under the Divisions' regulations (Part 541), adopted in 1940, such employes are exempt from the Wage and Hour Law's minimum wage and overtime provisions when their type of work and conditions of employment—including salaries, in some instances—meet basic requirements.

CANNED FOOD FACTS

A new reference booklet giving up-to-date nutritional data on the 41 most commonly used canned foods has just been issued by the Can Manufacturers Institute. This booklet, "Canned Foods in the Nutritional Spotlight," contains the latest figures from a continuing study being conducted at leading universities which is now in its sixth year. The study is sponsored by the National Canners Association and the Can Manufacturers Institute.

Two sets of tables are used to furnish a quick, complete guide to the nourishing elements in the canned foods. The first charts the foods according to the six chief vitamins, three minerals, fat, carbohydrate and protein. The second table provides a handy listing of these vitamins, minerals, fat, carbohydrate and protein in each of the 41 canned foods.

The booklet is especially prepared for doctors, nurses, dietitians, home economists and others who give nutritional counsel.

U. K. MEAT CONSUMPTION

A recent report on food consumption levels in the United Kingdom shows for meat, including canned meat and bacon, a reduction of 9 per cent below the pre-war calculated level on carcass weight equivalent, or 15 per cent below pre-war calculated on edible weight. This relatively small reduction from pre-war results from the substitution of boneless beef and canned meat for the other more attractive types.

Consumption of mutton and lamb is 10

DEFENSE LARD FOUND GOOD AFTER SIX YEARS

AN OCCURRENCE symbolic of what the meat industry can achieve by cooperation, research and determined effort took place recently when Harry J. Williams, vice president of Wilson & Co. and chairman of the wartime lard committee, opened a can of "defense" lard made in 1941.

The incident, according to Williams, recalled one of the most remarkable success stories of the recent war—the rise of lard to its present position



Dr. Jesse H. White, formerly executive assistant to the commanding officer of the Quartermaster Food and Container Institute (left), and Harry J. Williams, vice president of Wilson & Co., are shown examining a tin containing defense lard—the hardened, stable shortening developed by the industry to meet the Army's wartime needs—and the "Baking Manual for the Army Cook," a successful book worked out by the National Live Stock and Meat Board and several packers to teach Army cooks how to use lard in baking.

as the Army's mess hall shortening from a kitchen fat once spurned by Army cooks. While the achievement was significant in itself it was also important in that it held out the promise that meat packers could make lard the premium shortening on the consumer's pantry shelf.

In July, 1947, Williams opened a can of defense lard made in July, 1941. From 1941 to 1947 this can had remained in Williams's office where the temperature fluctuated from 70 degs. in the winter to 90 degs. in the summer. To test this six-year old lard in finished products, Williams sent it to the Wilson & Co. experimental bakery. The lard was used in baking yellow cake, apple pie and bread. The taste tests conducted by Wilson and the QM Food and Container Institute proved surprising. Wilson's panel judged the yellow cake to be tallowy in flavor and after-taste, the pie to be as good as the average found in restaurants and the bread to have no detectable flavor.

While the lard was hermetically sealed, the lack of objectionable flavor after such long storage time clearly indicates the superior stability of the war lard. At normal temperatures most canned products will deteriorate after about 4 years for in that period sufficient air is admitted through the tin to permit oxygenation. The superior keeping quality is largely inherent in the war lard itself.

The findings of the QM Food and Container Institute taste panel were similar to Wilson's. Panel members detected an off-flavor in the cake, while the pie passed as average and the bread was judged excellent.

Lard comprised 28 per cent of the ingredients used in the pie dough; 10 per cent of the layer cake and 2 per cent of the bread.

per cent above, beef with bone is 40 per cent below, bacon and hams 52 per cent below and pork 83 per cent below pre-war level. On the other hand consumption of boneless meat is 6½ times, canned corned meat 4½ times and other canned meats more than ten times pre-war levels.

On October 19 the British bacon ration was cut to 2 oz. per fortnight instead of the former 2 oz. per week. The reduction was made necessary by the decline in receipts from Canada as a result of the packinghouse strike there and the end of shipments from Denmark.

TRUCK REFRIGERATION PROBLEMS ANALYZED

Government regulations, temperatures at which cargo is loaded and the characteristics of insulations are among the special problems confronting users of mobile refrigeration, according to a talk made by Douglas Albert, chief engineer, Fruehauf Trailer Co. of California, in a paper presented before the San Francisco section of the American Society of Refrigerating Engineers.

The refrigerating difficulties encountered by a mobile refrigeration unit in performing under ever-changing physical, road and weather conditions

are accentuated by conflicting government regulations affecting all motor transportation, he stated.

"The unjustness of many of these governmental restrictions are aggravated when applied to refrigerated trailers because of the weight of insulation and means of refrigeration which must be carried to permit these units to function. It is highly important that least-favorable restrictions governing the maximum length, weight per axle and overall gross weight be considered prior to making recommendations for the

purchase of specific refrigerated vans," he said.

The speaker emphasized the fact that the mobile unit is not a refrigerating plant designed to pull down the temperature of the payload. The product should be chilled to its proper transportation temperature before being placed in the refrigerated truck. To use the mobile unit to chill the payload increases the operating cost, or overloads the refrigerating unit, or both.

"Refrigeration can only attempt a hopeless task if the trailer is inadequately insulated," Albert stated in stressing the importance of proper insulation in the refrigerated truck.

Insulation used in a refrigerated truck should have many qualities not necessary for fixed refrigeration. First, it must be light in weight as this affects the payload the truck can carry. Second, it must have a high degree of resiliency. The vehicle will be subject to constant shock and vibration and the insulation must withstand this daily punishment without settling, sagging, packing or disintegrating. Third, it must not absorb moisture in any appreciable quantity and it should permit moisture that is absorbed to be evaporated rapidly. Any moisture retained will reduce the insulating effect and the payload the vehicle can carry. Fourth, the insulation should be fire and vermin-proof.

The K-factor of the insulation used in a refrigerated truck is extremely important. Tests have shown that because of structural characteristics the K-factor of insulation must be doubled to arrive at a more practical estimate of the actual heat conduction of an insulated vehicle. Unless this is taken into consideration, excessive heat transfer may nullify the work of the mobile refrigerating unit. Albert cautioned the purchaser of a refrigerated truck to install a mobile refrigerating unit of the proper size for the type of load and conditions under which it will be used.

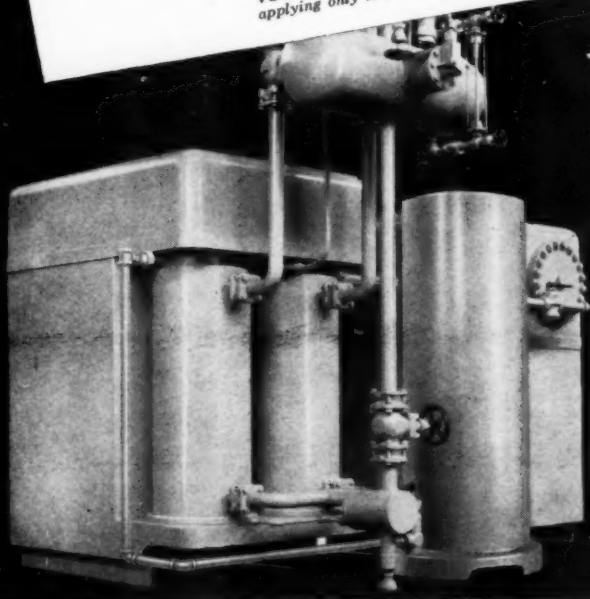
Votator LARD EQUIPMENT

Chills and texturizes the hot fat in seconds as it flows continuously through the completely closed mechanism. Helps assure a stabilized lard of uniform quality at lower cost per man-hour and square foot of floor space than any other method. VOTATOR lard processing equipment is available in capacities ranging from 3,000 to 10,000 pounds per hour.

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MID DIRECTORY CHANGES

The following directory changes have been announced by the USDA:

Meat Inspection Granted: Southern Style Foods, Inc., Craighead st. and L. & N. Railroad, Nashville 4, Tenn.; Dubuque Packing Co., 2618 W. Madison st., Chicago 12, Ill.; Milan Packing Co., Inc., Water st., Milan, Ill.; Landers Packing Co., 4950 Washington st., mail P. O. box 521, Denver, Colo.; Pilgrim Food Products Co., Inc., R. F. D. 2, Easton, Pa.; Louis M. Berman, Inc., 38 Colfax st., Pawtucket, R. I., and Triangle Meat Distributors, Inc., 120 N. 6th st., Brooklyn 15, N. Y.

Meat Inspection Withdrawn: Columbus Foods Corp., foot of 10th st., Lawrence, Kans.; Acme Packing & Provision Co., Inc., 9777 E. Marginal way, mail P. O. box 3141, Seattle 14, Wash.; E. B. Manning & Son, 627 East Beverly blvd., Pico, Calif.; A. & M. Packing Co., E. Highway No. 80, mail P. O. box 1664, Midland, Tex.; International Pro-

There is a DANIELS product to fit your needs in genuine grease-proof, lord pak, bacon pak, glassine, sylvania cellophane, special papers printed in sheets and rolls.



YOUR STAMP OF APPROVAL

is given to your meat product when you wrap it in an individually designed wrap. Your wrap should convey the quality your brand stands for as well as furnish the necessary protection. The right paper with the right design is a winning combination that's a DANIELS specialty.

DANIELS

MANUFACTURING COMPANY
RHINELANDER, WISCONSIN

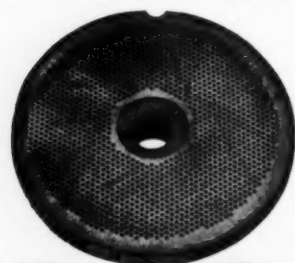
MULTI-COLOR PRINTERS • CREATORS • DESIGNERS

PREFERRED PACKAGING SERVICE

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By using ... C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL
YEARS against regrounding
and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrounding and replacement.

C.D. TRIUMPH PLATES have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over because of their superiority.

Write today for full details and prices.



THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

vision Co., 1570 Industrial st., Los Angeles, Calif.; Swift & Company, 411 NW. Glison st., Portland 9, Ore., and Swift & Company, 666 6th st., San Francisco 1, Calif.

Horse Meat Inspection Withdrawn: Pedrick Laboratories, P. O. box 306, Sand Springs, Okla.

Change in Name of Official Establishment: Case's Tangy Pork Roll, Inc., 35 Muirhead ave., Trenton 9, N. J., instead of Trenton Pork Roll, Inc.; Certified Provision Corp., 274 Heyward st., Brooklyn 11, N. Y., instead of Triangle Meat Distributors, Inc.; Armour and Company, Eau Claire, Wis., instead of Drummond Packing Co.; Crown Packing Co., 4170 S. Union ave., Chicago 9, Ill., instead of Meat Packing Division, Food Fair Stores, Inc.; Stahl-Meyer, Inc., 14th and Read sts., Coffeyville, Kans., and Coffeyville Packing Co., Inc.; F. A. Ferris & Co., Inc., Peoria Packing Co., Inc., and Andrew Peterman & Co., Inc., instead of Morris Packing Co., Inc., of Kansas, and The Cudahy Packing Co., Church and Fruit aves., Fresno, Calif., instead of M. Machlin Meat Packing Co.

Change in Number of Official Establishment: Geo. A. Hormel & Co., East Haven st., Mitchell, S. Dak., 199-D instead of 523.

Ready Foods to Spend More to Promote Perk Dog Food

Ready Foods Canning Co., Chicago, has increased its advertising appropriation for Perk dog food to \$250,000 for the coming year. Ads will be carried in *Collier's*, *The Saturday Evening Post*, *Ladies' Home Journal*, *Woman's Home Companion* and several other magazines, and will continue to feature the slogan, "Time for Perk," which was begun in consumer magazine advertising last May.

In addition, newspaper insertions in major markets will offer a double-your-money-back-if-your-dog-doesn't-prefer-Perk guarantee, and radio spots, posters, cooperative retailer newspaper copy, dealer premiums for sales and consumer premiums for a number of labels will also be used. In markets where it is available, airplanes will be used to tow streamers advertising Perk.

Copy will stress that Perk contains "a full 12 per cent of proteins—14 to 20 per cent more of this vital nutritional factor than other nationally advertised brands of dog foods."

FLASHES ON SUPPLIERS

KRAFT FOODS CO.: Derrill W. Stockard has been promoted to assistant sales manager for industrial food products of Kraft's southeastern division, it was announced recently. Stockard will make his headquarters at Atlanta, Ga., and will assist Howard Jackson in working with the company salesmen on Kraft products for the meat packing industry.



man hours saved with each clean-up of "pork-kill" floors

Does this sound almost too good? It happened when a large Western packer switched to Metso Granular for concrete floor cleaning. Floor cleaning previously took sixteen men eight hours, and when Metso was used four men did the work in six hours.

Metso pulls the mixed blood and fat out of the concrete pores, and it's easier to clean up the next time. With continued use of Metso, floors are freed of the stubborn dirt accumulation which results from the use of less effective cleaners.

Try Metso Granular on those hard-to-clean pork-kill floors and see for yourself how many man hours can be cut from clean-up time.

PHILADELPHIA QUARTZ COMPANY
Dept. D, 125 S. Third St., Phila. 6, Pa.

metso



Cleaners

AMI PROVISION STOCKS

Pork meats and fats in packers' inventories on October 18 totaled 188,000,000 lbs., according to the report on provisions stocks by the American Meat Institute. This compares with 223,000,000 lbs. three weeks earlier, and 46,600,000 lbs. on the corresponding date a year ago. The 1939-41 average for the comparable date was 358,100,000 lbs.

The total of pork meats alone at 118,000,000 lbs. was about 16 per cent smaller than the 140,200,000 lbs. on September 27, but 182 per cent larger than the 41,800,000 a year ago.

Lard stocks at 67,500,000 lbs. were 15 per cent lower than the 79,200,000 lbs. three weeks earlier, but nearly 15 times larger than the 4,300,000 lbs. on the comparable date a year ago. The 1939-41 average for lard stocks for the corresponding date was 94,000,000 lbs. Stocks of rendered pork fat at 2,500,000 lbs. were down 31 per cent from three weeks earlier, but four times as large as the 500,000 lbs. on the same date in 1946.

All DS and frozen-for-DS cure items declined in volume during the three weeks preceding the AMI report. The total of DS cured items dropped 42 per cent to 11,600,000 lbs., compared with 20,100,000 lbs. three weeks earlier, while the total of items frozen for DS cure dropped 57 per cent to 1,500,000 lbs. from 3,500,000 lbs.

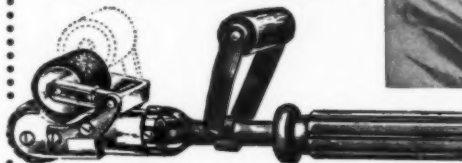
Provision stocks as of October 18, 1947, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows October 18 stocks as percentages of the holdings two weeks earlier and last year.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

D. S. PRODUCT	Oct. 18 stocks as Percentages of Inventories on		
	Sept. 27, 1947	Oct. 12, 1946	Com- para- ble 1939-41 av.
Bellies (Cured)	57	492	..
Fat backs (Cured)	54	525	..
Other D. S. Meats (Cured)	79	214	..
TOT. D. S. CURED ITEMS	58	430	..
TOT. FROZ. FOR D. S. Cure	43
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular	94	214	9
Skinned	107	800	65
All S. P. Hams	106	709	49
Hams, Frozen-for-Cure			
Regular	50	50	3
Skinned	81	129	42
All frozen-for-cure hams	80	125	33
Pickles			
Sweet pickle cured	78	1565	48
Frozen-for-cure	58	47	30
Bellies, S. P. and D. C.			
Sweet pickle cured	103	311	65
Frozen-for-cure	40	3	..
Other Items			
Sweet pickle cured	70	408	42
Frozen-for-cure	55	275	27
TOT. S. P. & D. C. CURED	†	425	56
TOT. S. P. & D. C. FROZEN	70	52	18
BARBELED PORK	87	1390	32
FRESH FROZEN			
Loins, shoulders, butts and			
spareribs	74	242	91
All other	44	141	65
Total	56	179	76
TOT. ALL PORK MEATS	84	282	45
RENDERED PORK FAT	69	500	†
LARD	85	1570	72

†Small fraction. ‡Small change. §Included with lard.

Easy-to-Identify BRANDED BEEF builds business and influences customers



Extension Handle
for rail branding
also available.

Meat Branding

INKS

Great Lakes Meat Branding Inks give better branding results and lower ink cost! Pure in color, high strength, meet U.S. standards of purity. Available in violet or brown colors at special cost-cutting prices. Write!

Make your beef easy to identify and you help to build a permanently better beef business. It is easy and quick to identify beef with a Great Lakes Beef Brander.

This non-electric Roller Brander is the last word in equipment for marking beef carcasses. The knife-edged roller die, inked by special fountain roller, penetrates carcass surface and leaves a clean, handsome strip of identifying marks that do not smear or blur. No heat required. Extra sturdy construction throughout. Priced at \$47.50 complete with hand-engraved roller die (any wording or design). Extra roller dies \$27.00 each. Special 24" extension handles \$2.00. Order now!

GREAT LAKES STAMP & MFG. CO.
2500 Irving Park Road • Chicago 18, Ill.

NEVERFAIL

... for
taste-tempting
**HAM
FLAVOR**

Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it pre-seasons as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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Production Steps to Profits

COOKING...

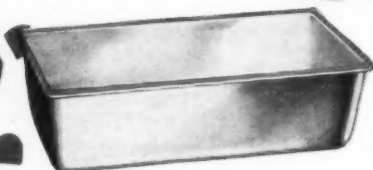
Wear-Ever Aluminum jacketed kettles heat so quickly, so evenly, you get more production per hour. The tougher, harder alloy now used means longer life than ever before.



These light-to-lift pots stand up for years. Seamless, can't

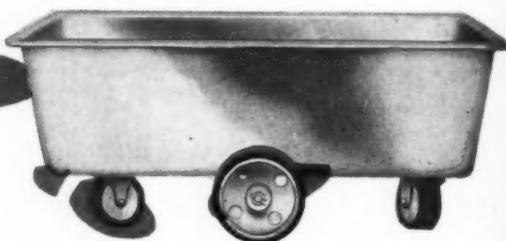
BAKING...

Rustless Meat Loaf Pans with Wear-Ever seamless construction. The fast, special heat absorbing finish means better meat loaf products.



HANDLING...

Super-tough seamless tubs; heavy, welded base ring withstands daily punishment; welded bead; sanitary.



MOVING...

Where else will you find these features in a meat truck? Lightweight, rubber-tired, a clean handle. All-welded construction, inside welds ground smooth, no seams or crevices. Sanitary and easy to clean.

WEAR-EVER makes aluminum equipment of all sorts... the sort you want and need. Write: The Aluminum Cooking Utensil Co., 410 Wear-Ever Building, New Kensington, Pa.

SMOKING...

Wear-Ever Smokesticks won't break or splinter. Only a small section contacts your product. Available in any lengths.



NOW... MORE WEAR THAN EVER IN

WEAR-EVER

Aluminum

Made of the metal that's stronger in food

Up and down the MEAT TRAIL

Personalities and Events of the Week

- Representatives of approximately 20 Southern California meat packing companies attended a recent conference held at the offices of Meat Packers, Inc., Vernon, Cal., to hear a talk by **Fred J. Beard**, chief of the meat grading division, USDA. The meeting was called by **B. W. Campton**, executive director of Meat Packers, Inc., to give packers in that area an opportunity to meet the Washington official and hear the latest developments on grading. Beard discussed various aspects of beef grading and the purposes of revisions in the regulations which may result from the joint meeting of government representatives and packers at Chicago on October 27. **William Hartwell**, recently assigned to the west coast by the Department of Agriculture in connection with the department's market service, was also present.
- Work is under way on an improvement program at the Montreal, Canada, plant of Canada Packers, Ltd., it was revealed last week by company officials. Plant interiors will be re-finished.
- The Great Western Packing Co., Vernon, Cal., has announced the start of an expansion and improvement program involving expenditure of approximately \$100,000. Plans call for modernizing the rendering and by-products departments, installing new boilers and coolers and enlarging stock corrals.
- Swift & Company has been issued a permit for the construction of a new \$16,000 concrete smokehouse at its Los Angeles branch.
- The Hoffman Bros. Packing Co., Inc., Los Angeles, will erect a \$60,000 con-

crete one-story and basement addition to its plant. The new building will provide approximately 11,000 sq. ft. of extra floor space, with provision for coolers, smokehouses and a sausage kitchen.

- The new rendering plant of the Consumer's Cooperative Association at Eagle Grove, Ia., is one of the most efficient of its kind and a credit to the Cooperative members who own it, according to **C. G. Randall**, chief of the livestock and wool marketing section of the Farm Credit Administration, who inspected the plant recently. The plant, which began operations September 22, is expected to produce about 7,200,000 lbs. of meat scraps and 2,000,000 lbs. of high quality grease each year. The plant is managed by **C. R. Rosling**.

- **Wilson & Co., Inc.**, recently let a contract for erection of a three-story and basement addition to the company's Los Angeles plant. The building will be 96 x 110 ft. in area and will contain coolers and a wholesale meat department in addition to employ locker and shower rooms. Cost of the structure is estimated at \$150,000.

- **Luer Packing Co.**, Vernon, Cal., has announced plans for the addition of a third floor to its main building. The improvement is expected to cost about \$30,000.

- The National Association of Hotel & Restaurant Meat Purveyors held its fifth annual meeting at Kansas City, Mo., on October 13. The meeting was highlighted by a panel discussion of credit, tax and other industry problems. Officers of the association elected at the meeting were: **John D. Chudacoff**, of John D. Chudacoff Co., Los Angeles, president; **Howard G. Zeigler**, C & W Zeigler Co., Pittsburgh, Pa., chairman

Urge Denial of Building Permit to Kay Packing Co.

The Kay Packing Co., which has filed application for a permit to construct a meat packing plant on property near the University of Houston, Houston, Tex., received a setback recently when a petition signed by more than 1,000 students and residents in the area was presented to the City Council urging members to deny permit for the \$225,000 plant. **Roy Cullen**, wealthy oilman and donor of millions to the university, and school officials said they would fight granting of a permit.

Executives of the company, which is owned by **George Kantor** and his two sons, **Louis** and **Howard**, said the concrete and brick structure would cover approximately 11,291 sq. ft., and would include a slaughter plant, stockyards and refrigeration facilities to handle about 90,000 lbs. of meat products daily. Plans for the plant have been drawn under federal regulations.

of the board; **William A. Doe**, Bolton-Smart Co., Boston, first executive vice president; and **James Elliott**, Public Meat Market, Minneapolis, Minn., second vice president. **Harry L. Rudnick** of Chicago was re-elected secretary-treasurer.

- Incorporation proceedings were completed in the office of the Kansas secretary of state recently for the **Fanestil Packing Co., Inc.**, Emporia. The firm has authorized capitalization of \$250,000. **Edward E. Fanestil**, partner in the firm, is resident agent.

- Slaughtering operations have been resumed at the plant of the Southern California Meat Co., Vernon, it is announced by **Charles M. King**, president. Killing had been suspended for the past several months and activities were confined to processing sausage, hams, bacon and like product. Improvements totaling about \$40,000 were completed on the killing floor and in the fertilizer department. The company is now slaughtering for its own use and for outside account.

- **Norvin H. Collins, sr.**, has resigned as general manager of the **Wilmington Provision Co.**, Wilmington, Del., to accept a position with a Philadelphia meat firm, it was announced recently. Collins had been associated with the Wilmington firm since 1922, starting as a salesman.

- The new \$100,000 sales pavilion of the **Winchester, Va., Farmers Livestock Exchange** was opened October 14.

- More than 680 head of cattle, hogs and sheep were sold for a total of \$134,858 at the recent annual 4-H Club auction held in connection with the Pacific



FARE-EASTERN VISITOR

General of the Army **Ho Ying-Chen**, formerly China's war minister and chief of staff and now China's representative on the United Nations' military staff committee, toured the plant of **Swift & Company** during a recent brief stopover in Chicago. He is shown with **A. C. Hartman**, Swift plant guide, inspecting some "Premium" bacon.

International Livestock Exposition at Portland, Ore. Several veterans and charitable institutions received gifts of animals purchased at the sale by meat firms of the area. The Carstens Packing Co., Seattle, contributed to a memorial fund for the erection of a new building at the show.

● **Sami Svendsen**, Chicago animal gland and casing broker, left last week with his wife for a business trip to South Africa and Europe. The couple will visit England and other countries where Svendsen will investigate possibilities of expanding facilities for export business.

● The Louisiana State board of commerce and industry recently granted a tax exemption to Scott and Company, New Orleans, for a \$21,000 addition to the firm's meat plant there.

● The Sangamo Packing Co., Springfield, Ill., made its debut in the Central Illinois market this month with an open house at the firm's new brick plant. The company will stock pork, beef, lamb and veal, prefabricated and ready for cooking. Raymond F. May is general manager.

● **Joseph P. Healy**, retired business man formerly associated with the meat packing industry, has been appointed by Mayor D'Alesandro of Baltimore, Md., to head that city's newly formed food committee, established to aid

President Truman's food conservation program.

● The Little Rock Packing Co., Little Rock, Ark., is now operating under federal inspection, according to a recent announcement of the owners. The plant is the first meat packing establishment in Arkansas to qualify for the government inspection.

● **W. E. Shaw**, 69, retired owner of the W. E. Shaw Co., Atlanta, Ga., and well-known livestock man, died this month at his home in Atlanta. He had been in the livestock business more than 40 years.

● **Harry E. Gracey**, 52, assistant superintendent of the St. Louis Independent Packing Co., St. Louis, Mo., died recently at his home in a suburb of that city.

● **Paul Waldo and Nathan Roshkoff** were listed as owners of the Wallace Beef Co., Philadelphia, Pa., in a recent application for a certificate of authority for the conduct of their business.

● The Mid-City Beef Co., established at Philadelphia, Pa., by Nancy Le Blanc, was issued a certificate of authority for operation of a business there on October 17.

● Formal opening of the Seymour Packing Co.'s new poultry and frozen food locker plant at Wamego, Kans., was held on October 18. The new unit contains 800 lockers and facilities for meat processing and freezing.

● A 10c hourly pay boost has been granted to approximately 75 workers at the Cudahy Packing Co., refinery at Memphis, Tenn. The new agreement gives common labor a minimum hourly rate of 80c per hour and sets a top hourly payment of \$1.53. L. L. Miller, director of industrial relations, negotiated the new contract for the company.

● **Joseph F. Kloboucnik**, partner in the firm of Henry Walcher & Co., Cleveland, O., wholesale meat dealers, for more than 30 years, died last week at a hospital in that city.

● **H. L. Jordan**, 54, former employee of Armour and Company at Oklahoma City, Okla., died recently at his home

Banfield Bros. Celebrates 25th Birthday at Banquet

The Banfield Bros. Packing Co., Tulsa, Okla., held a gala two-day celebration on September 27 and 28 in observance of the company's twenty-fifth anniversary. More than 170 officials of the firm's various plants, and their wives, were guests at a banquet held at the Mayo Hotel in Tulsa and presided over by **R. C. Banfield**, president, and **Mrs. Banfield**. It was the largest affair ever given by the company.

Mr. Banfield opened the evening program with an address of welcome in which he spoke briefly on the reason for the meeting and the pleasure it gave the organization to have the wives of executives attend social functions. In reviewing the history of the company, he gave full credit for its continued growth to the aggressive officials of the various plants.

The occasion coincided with the second anniversary of the founding of the Sweetheart News, official company organ edited by Mr. Banfield's daughter, **Virginia Banfield Thompson**, and with commencement of the firm's annual sausage contest to be held in November. The two company twin-engine passenger airplanes were kept busy on the day of the banquet flying into Tulsa those who were too far away to make the trip by car.

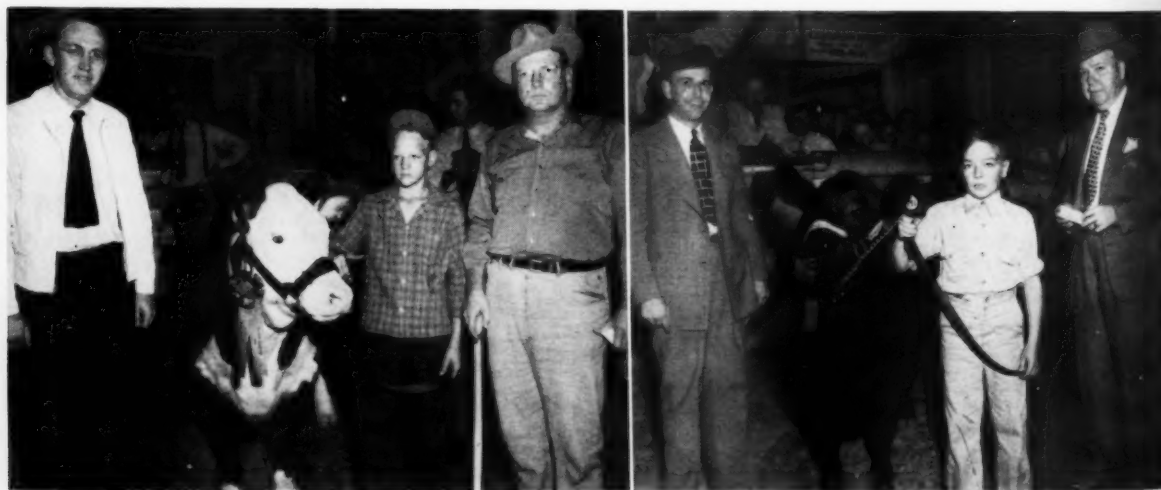
near Los Angeles, Cal. At the time of his death Mr. Jordan was associated with a meat firm at Los Angeles.

● The firm of Joseph N. Rice, Covington, Ky., has been charged with maintaining a nuisance in two indictments returned October 9 by the Kenton County grand jury. The indictments charge the firm creates offensive odors in its rendering operations and allows a nuisance to be created from the noise of animals about to be slaughtered. Complaint was brought by residents in the neighborhood of the plant.

● Directors of the Florida State Cattle-men's Association met with a congress-

JUNIOR BEEF SHOW WINNERS

LEFT: Raymond Hartman of McCune, Kan., holding his reserve champion steer of the thirteenth annual Joplin Junior Beef Show between representatives of the Crocker Packing Co., Joplin, Mo., who have just purchased the animal at 48c per lb. On his left is Victor Gerwert, president and manager of the packing company, and on his right is Alfred Rollen, head buyer for the firm. RIGHT: Robert E. Brown, Miami, Okla., is holding his grand champion steer of the show between its purchasers Robert Tyrl (left), public relations representative, and O. R. Medlin (right), Joplin district manager, both of Safeway Stores, Inc. The chain paid 65c per lb. for the champion.



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Limp, greasy bacon packages annoy distributors, dealers, consumers, and lessen your quality reputation.

**Does your BACON
PACKAGE
look like a dishrag
?**



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The Mullinix Bacon Package is lightproof . . . prevents discoloration.
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easy to carry . . . easy to store . . . easy to display.

The Mullinix Bacon Package saves you up to
25% man hours in packaging operations . . .
self-seals . . . assures uniformity.



Mullinix allows freedom
in design for selling and
quality appearance . . .
lets your brand above
less inspired packaging.

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Another exclusive R-W item designed and engineered with the idea of 100% service to the medium size packing plant in mind. It can be used (1) as a paunch table; (2) as hog stomach cleaning table; (3) as a general purpose table to handle



everything from head trimmings to pharmaceuticals. A removable perforated plate and tandem drains facilitate these operations. The hopper at right end has a removable steel grate and the main drain has a 4" outlet for connection to drainage system. Table is 72" long x 30" wide x 36" high and weighs 300 lbs. net. It has a dished top and the perforated plate can be stainless steel, extra as ordered. Welded construction, adjustable feet, hot dip galvanized after fabrication. Order by No. 418.

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Makers of R-W Packing Plant Machinery
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sional delegation at Okeechobee recently to discuss preventive measures to guard against a recurrence of the disastrous flood which swept the state this month, ruining crops and forcing cattle onto undesirable pastures. Spokesmen for the group said the situation is so serious that cattle raisers have abandoned hope of avoiding heavy losses this year.

• **Oscar G. Mayer**, president of Oscar Mayer & Co., has been appointed chairman of the men's committee in the campaign of the Cancer Research Foundation of the University of Chicago. He was one of 11 Chicago business and industrial leaders who this week accepted special assignments from **Thomas B. Freeman**, chairman of the board of Butler Brothers, and leader of the drive. "The achievements and effectiveness of this



OSCAR G. MAYER

group are a guarantee of the success of the campaign to increase the city's resources in the fight on cancer," Mr. Freeman said in announcing his lieutenants. The goal is \$2,570,000 to complete a \$5,150,000 extension of facilities for applying developments of atomic research to cancer investigation.

• **Harry A. Walker**, retired insurance executive and formerly insurance manager for Armour and Company at Chicago from 1896 to 1922, died last week at an Evanston, Ill., convalescent home after a long illness. After leaving Armour Mr. Walker became associated with the firm of Marsh & McLennan until his retirement in 1942.

• **Richard Lee** of Yakima, Wash., recently purchased the Walla Walla (Wash.) Livestock Commission Co., and plans to move his own livestock feeding business to that city.

• **Canada Packers, Ltd.**, recently entered the gelatin manufacturing field with the opening of a new plant at Paton Road, Toronto. The company's new product, "Gelrite," will be the first edible gelatin to be manufactured in Canada.

• More than 600 4-H Club and Future Farmers of America members from more than 100 counties exhibited their animals in the junior livestock auction show and sale at the recent Texas State Fair held at Dallas. **H. P. Jones**, general manager of Swift & Company, and **A. A. Lund**, general manager of Armour and Company, both of Fort Worth, were members of the advisory committee for the junior livestock sale.

• A \$25,000 slaughterhouse is being constructed near Minot, S. D., by the Cut Rate Food Market of that city. The plant will be in operation within three weeks according to a recent announcement by **George Maragos**, owner.

AMERICAN ROYAL WINNERS

The Angus steer of **Ronald Paasch**, 19-year-old 4-H Club boy of Walnut, Ia., won the grand championship of the 1947 American Royal Livestock Show in Kansas City, Mo. on October 20. Previous to winning over all other steer entries in the open classes, the club boy's black steer, **Mystery**, was awarded the purple ribbons in the 4-H Club show and later over all junior entries.

Karl Hoffman, Ida Grove, Ia., won his third Royal grand championship in the carlot fat cattle division with a load of 15 Hereford steers averaging 1,106 lbs. Judges for the carlot show consisted of buyers from leading Kansas City packing plants and included **Edward Birmingham**, **Swift & Company**; **Charles Peterson**, **Wilson & Co.**; **Louis Fiquet**, **Armour and Company**, and **Estill Reed**, **Cudahy Packing Co.**

Grand champion barrow at the show was a Poland-China open class entry made by **Richard Robertson**, of El Reno, Okla. The grand champion pen of three barrows were **Durocs** exhibited by **Junior Bazar**, **Chickasha, Okla.** The grand championship on fat lambs went to **Oklahoma A. & M. college**, **Stillwater**, on showing of a crossbred.

A trio of animal husbandry students from the University of Wisconsin won championship honors in the intercollegiate meat judging contest held at the American Royal. By its victory, Wisconsin secures the first leg on the trophy offered by the National Live Stock and Meat Board, sponsor of the contest. This trophy must be won three times to become permanent property of a school.

HOG-CORN RATIO

The hog-corn ratio at Chicago in September averaged 10.6 for all purchases and 11.2 for barrows and gilts, according to the Department of Agriculture. This compares with 10.1 and 11.2, respectively, in August, and 8.6 for both classifications in 1946.

Calculations are based on No. 3 yellow corn at \$2.513 per bushel in September, compared with \$2.346 in August, and \$1.894 in September, 1946. Average costs for all hog purchases were calculated at \$26.66, \$23.74, and \$16.25, respectively, and average costs of barrows and gilts at \$28.17, \$26.31 and \$16.25.

INTERNATIONAL JUDGES

Judges from 18 states, Canada and Great Britain will make the awards at the 1947 International Live Stock Exposition, to be held in the International Amphitheatre at the Chicago Stock Yards November 29 to December 6. The group comprises 63 well-known livestock breeders and feeders, horsemen, packers and agricultural college men.

Officials of the Exposition report that the early entry in all divisions is the heaviest to date on record.

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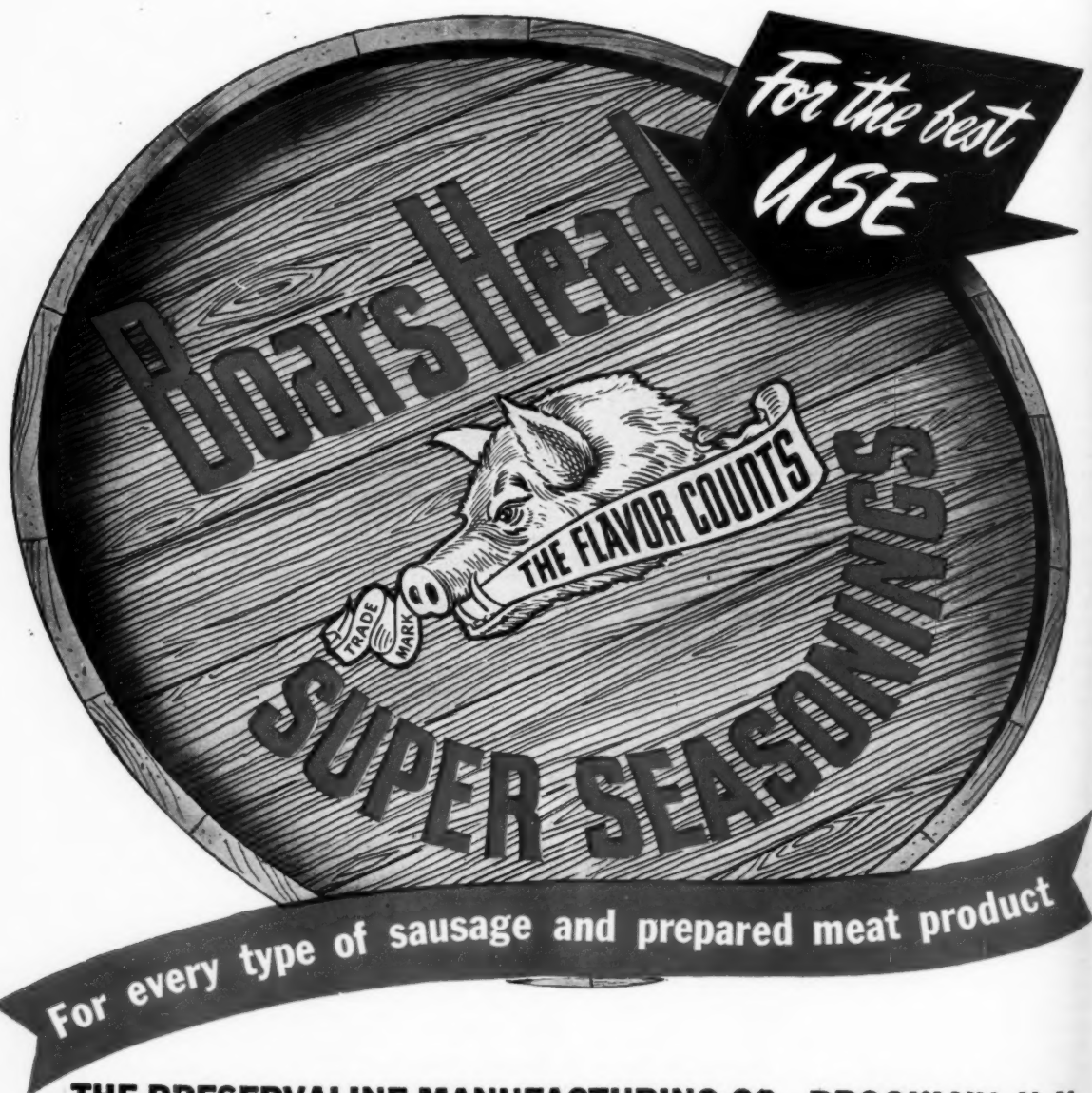
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FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

STATISTICAL REPORT ON CANADIAN LIVESTOCK AND MEAT INDUSTRY OPERATIONS DURING 1947

Slight declines in commercial marketings of cattle, calves, sheep and lambs from the all-time high record established by these classes of stock in 1945 and a continued sharp drop in hog marketings have been recorded in the twenty-seventh annual market review for the year 1946, recently released by the marketing service of the Canadian Department of Agriculture.

Cattle sales for the year totaled 1,900,768, down only 121,000 from the 1945 figure. Sales of calves were reduced by 34,600 to 795,330; and sheep and lamb sales dropped to 1,131,048, a decrease of 102,500. Marketings of hogs, which had been about 3,000,000 lower in 1945 than in 1944, again dropped by 1,400,000 head, with the total for 1946 standing at 4,460,736. The decrease in hog marketings was largely in the Provinces of Alberta, Saskatchewan and Manitoba.

Records supplied by the health of animals division, production service, show the following Canadian slaughter totals for the year: cattle, 1,666,310; calves, 752,817; hogs, 4,253,511; and sheep and lambs, 1,209,545. Total dressed weight of meat produced in inspected plants amounted to 1,657,000,000 lbs. compared with 1,959,000,000 lbs. the previous year. The lower total was about 600,000,000 lbs. over the pre-war average.

Supplies of meat in the Dominion were never at any time sufficient to meet requirements of contracts with the United Kingdom and the needs of other European countries. UNRRA relief supplies drew heavily on every available source and large quantities of Canadian canned meats were disposed of in this way. Domestic demand continued at a high level, with consumers evidently willing to purchase at prevailing retail price levels. Meat rationing, imposed in September 1945, continued throughout 1946 in an effort to augment export supplies.

Exports of meats by the Canadian meat board during the year to all destinations included the following: bacon, 248,000,000 lbs.; beef, 115,600,000 lbs.; mutton and lamb, 19,300,000 lbs.; pork offal, 4,600,000 lbs., and canned meats, 139,500,000 lbs. Nearly all of the beef and bacon were shipped to Britain under covering agreements, while the canned meats were exported largely

under combined food board allocations. In addition, there were exports of casings amounting to 316,000 lbs. and of oxtails totaling 330,000 lbs.

Reduction of the output of cattle during the year reflected the attractiveness of the market rather than any trend toward liquidation of holdings, the report states. World demand for meats and a desire to meet U.K. commitments were also influencing factors. Quality of marketings compared favorably with 1945, a slight gain being recorded in choice and good grades at the expense of the medium and common.

As a result of increased prices, the total estimated value of cattle marketed amounted to \$183,000,000,000, compared with \$175,600,000,000 in 1945. Estimated value of calves marketed was \$20,400,000,000, as compared with \$18,900,000,000 the previous year. The yearly weighted average for all cattle sales at stockyards was \$10 per cwt. The average slaughter weight of all cattle was 488.4 lbs., against 486 lbs. in 1945.

The total of hog carcasses graded at 4,460,736 represents a 24 per cent decrease from the number graded in 1945. The percentage of grade A's, however, increased from 32.12 per cent of the total in 1945 to 32.44 per cent last year, while grade B's declined from 52.48 per cent to 51.95 per cent. The average dressed weight of hogs moved slightly higher from 163.1 lbs. in 1945 to 164 lbs. in 1946. The average overall Dominion price for hogs advanced slightly to \$18.80 per cwt., largely as a result of a boost in export bacon prices.

In the sheep and lamb trade, lambs made up nearly 80 per cent of the total marketings with good handyweight lambs about 60 per cent of the total. The yearly overall weighted average for sheep and lambs was \$11.80 compared with \$10.55 the previous year. Exports of mutton and lamb reached a total of 11,268,500 lbs., all but 1,000,000 lbs. of which went to Great Britain.

Also contained in the voluminous report are statistical tables and summaries showing cattle and calf marketings, hog grading percentages, monthly average prices for various stock classes, wool production and price figures, livestock output summaries, etc., broken down by the various Provinces.

CANADIAN FEED SHORTAGE

The Canadian government recently banned the exportation of oats and barley during the current crop year, and has since extended the measure to apply to mill feeds, protein feeds, and commercial feeds. Canada's supplies of concentrated feeds are reported barely sufficient to support the present livestock population on a productive basis. Export of feeds has forced some liquidation of livestock, and adversely affected Canada's hope of filling her meat contracts with Britain.

BETTER BEEF STUDY

A research project, under the Research and marketing Act of 1946, that will explore ways of producing high-quality beef most economically was announced by the U. S. Department of Agriculture this week. Cooperating federal and state investigators aim to develop lines of beef cattle that will consistently produce calves that excel in vitality, rapid growth, efficiency in feed utilization, and quality of meat. The project is one of a number being undertaken on livestock.

Book Review

CONVERSION FACTORS AND WEIGHTS AND MEASURES FOR AGRICULTURAL COMMODITIES AND THEIR PRODUCTS, published by the U. S. Department of Agriculture, Production and Marketing Administration, Washington 25, D. C. Stapled, mimeographed sheets, 84 pages. Available on request.

The brochure comprises reproduction of conversion factors originally compiled and published in 1944 by the former Office of Distribution, primarily for use during the war in converting food requirements of claimant agencies into allocation units. The factors are expressed in as many decimals as necessary to obtain significant results.

The data contained covers practically all agricultural products and devotes 15 pages to meat and meat products. It offers dressing yields for all classes of livestock and the relationship between procurement weight and carcass weight for beef, veal, lamb, pork, canned meat and meat products, sausage and meat loaves, edible offal and many other related items.

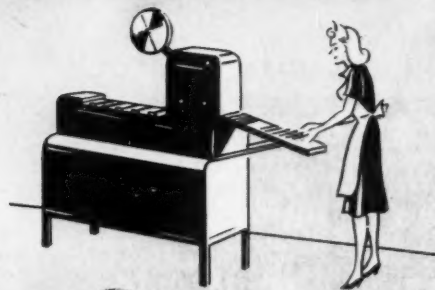
Study Effects of Meat in the Diet of Infants

Recent studies on the effect of strained meat foods on infant health indicate that meat is a desirable addition to the customary baby diet of milk with cereal and vegetable supplements, which often does not fill the baby's high protein requirements. This conclusion is contained in a report on research conducted with 18 normal infants by Dr. Ruth Leverton of the Nebraska Experiment Station, USDA.

Starting when the babies were 6 weeks old, beef, veal, pork and lamb, strained so fine they could pass through a nipple, were added to the subjects' formula for a period of 8 weeks. One kind of meat was used each week and the amount was just enough to increase the protein content of each formula by 25 per cent, or one oz. per day. For comparison, records were kept on 15 babies who received no meat.

The most outstanding result reported is that not one of the babies developed the anemia characteristic of their age. Apparently the meat promoted formation of hemoglobin and red blood cells. Dr. Leverton said after her investigation that there is reason to believe increased protein in the diet may be effective in preventing the development of anemia in infants.

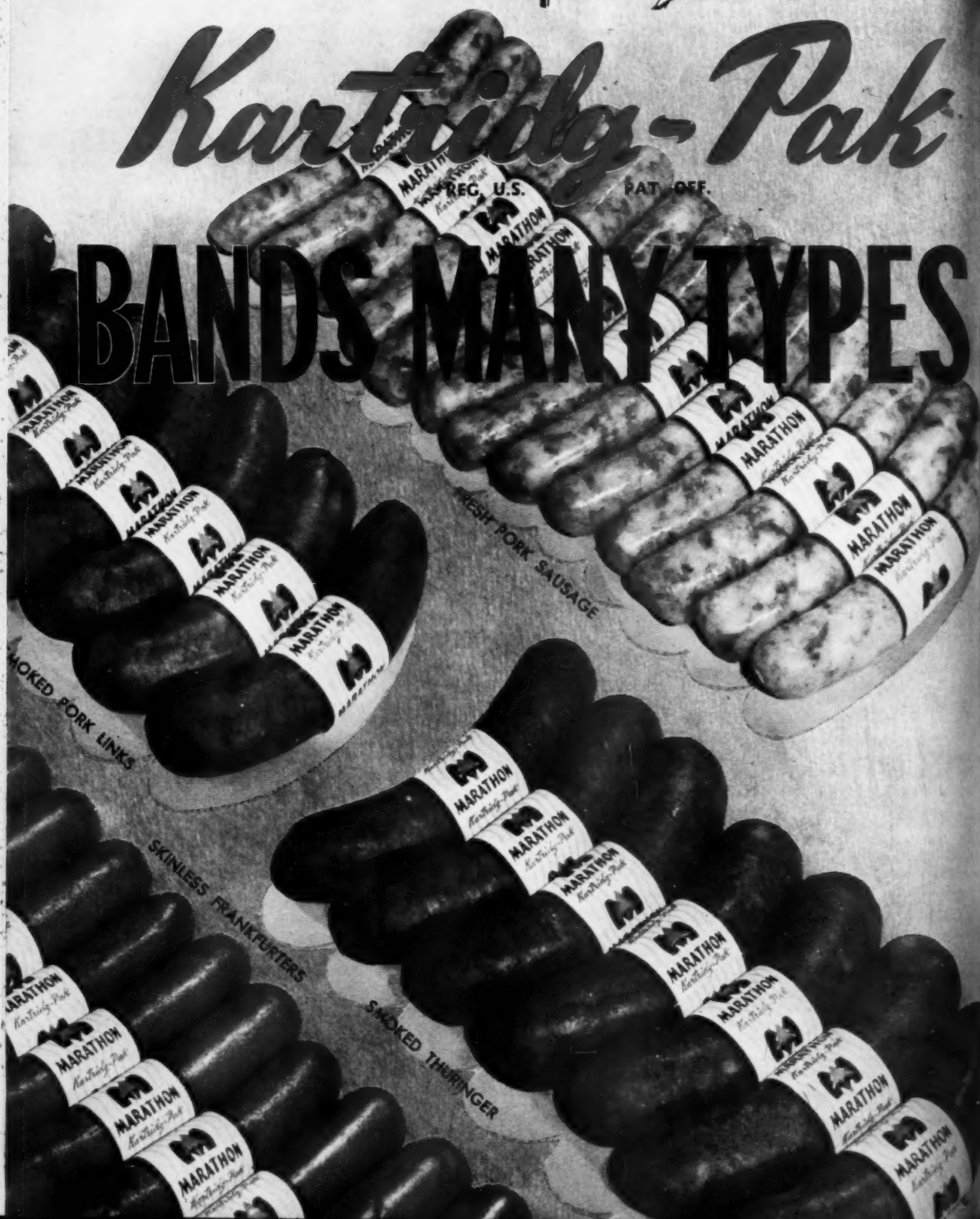
Nurses reported that in general the meat-fed youngsters slept better and were more satisfied than the others, and the physician in charge considered them in better physical health. Even the babies seemed to enjoy the formula, which is a rebuttal of the old belief that young children find meat difficult to digest.



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Now . . . More Products Can Have
Sales-Making BRAND IDENTITY!

Kartridg-Pak continuous banding lifted wieners and franks out of the "nameless" group and built BRAND IDENTITY . . . now *all* the advantages of Kartridg-Pak banding are available for your other link sausage products: Smoked and fresh Thuringer, Polish, Country Sausage, smoked and fresh Pork Links, etc. No extra machine equipment is necessary. A Marathon service engineer will make the simple adjustments needed to band varying sizes of link sausages on Kartridg-Pak machines. In most cases packers can use the same brand-identifying top band for all their link sausages—changing only the bottom band to carry new ingredient legend. Contact your Marathon representative or write to

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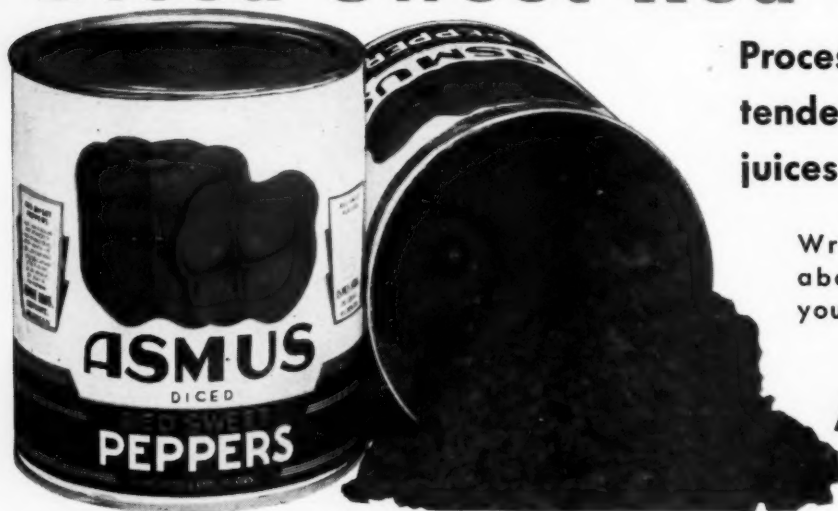
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Sylvus aluminum paint withstands high heat and can be applied to any hot surface. Will not blister or peel when properly applied. Rust and corrosion resisting. For interior or exterior use. Dries with high lustre and lasting finish. One and five gallon cans.

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MARKET SUMMARY

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Hogs—Pork—Lamb

HOGS

Chicago hog market this week: \$1.90 lower, with average \$1.59 lower; other markets \$1.50 to \$2.25 lower.

	Thurs.	Week ago
Chicago, top.....	\$27.85	\$29.75
4 day avg.....	27.54	29.13
Kan. City, top.....	27.60	29.10
Omaha, top.....	27.65	29.25
St. Louis, top.....	27.75	29.50
Corn Belt, top.....	26.65	28.40
St. Paul, top.....	27.00	28.75
Indianapolis, top.....	27.50	29.75
Cincinnati, top.....	27.50	29.50
Baltimore, top.....	28.50	30.00
Receipts 20 markets		
4 days.....	292,000	267,000
Slaughter—		
Fed. Insp.*.....	858,000	791,000
Cut-out	180- 220- 240-	
results.....	220 lb. 240 lb. 270 lb.	
This week.....	\$.31 — \$.52 — \$.99	
Last week.....	.57 — .85 — 1.77	

PORK

Chicago:		
Reg. hams,		
all wts.	42n	47½n
Loins, 12/16 ...	46@48	54 @56
Bellies, 8/12 ...	51	53
Picnics,		
all wts.	35@35½	37½@38½
Reg. trim-		
mings.....	39@40	42 @43
New York:		
Loins, 8/12....	50@54	59 @61
Butts, all wts..	52@54	55 @57

LAMBS

Chicago, top.....	\$25.00	\$22.00
Kan. City, top.....	24.50	20.00
Omaha, top.....	24.50	21.00
St. Louis, top.....	25.00	22.75
St. Paul, top.....	25.25	22.50
Receipts 20 markets		
4 days.....	274,000	299,000
Slaughter—		
Fed. Insp.*.....	354,000	376,000
Dressed lamb prices:		
Chicago, choice....	41@44	39@41
New York, choice....	42@45	38@40

Cattle—Beef—Veal

CATTLE

Chicago cattle market for the week: Steady to mostly lower; steers, steady to \$1.00 lower; heifers, steady to 50c lower; cows, 50c lower; canners and cutters, 25c to 50c higher; bulls, 50c to \$1.00 lower; calves, strong to 50c higher.

	Thurs.	Week ago
Chicago steer top...	\$35.75	\$35.50
4 day cattle avg..	29.25	29.75
Chi. heifer top.....	30.00	30.75
Chi. bol. bull top...	18.50	19.25
Chi. cut cow top...	13.75	13.50
Chi. can. cow top...	11.75	11.50
Kan. City, top.....	28.50	26.00
Omaha, top.....	30.50	34.00
St. Louis, top.....	32.50	30.00
St. Paul, top.....	29.00	31.00
Receipts 20 markets		
4 days.....	310,000	331,000
Slaughter—		
Fed. Insp.*.....	327,000	340,000

BEEF

Carcass, good, all wts.		
Chicago.....	43 @46	44 @47
New York.....	43 @45	44 @47
Chi. cut., Nor..	23 @23½	23¼@23½
Chi. can., Nor.	23 @23½	23¼@23½
Chi. bol. bulls,		
dressed.....	27 @28	28 @28½

CALVES

Chicago, top.....	\$27.50	\$27.00
Kan. City, top.....	23.00	23.00
Omaha, top.....	20.00	20.00
St. Louis, top.....	29.00	29.00
St. Paul, top.....	27.00	27.00
Slaughter—		
Fed. Insp.*.....	185,000	179,000
Dressed veal:		
Good, Chicago....	32@36	32@36
Good, New York...	28@32	28@37

*Week ended October 18.

Hides—Fats—By-Products

HIDES

Chicago packer hides: Market active, strong and well sold up. Calf and Kip in strong position with trading awaited.

	Thurs.	Week ago
Hvy. native cows. 34½		33
Nor. Calf		
(heavy).....	90b	80
Nor. Calf (light). 1.00b		90
Nor. native,		
Kipskin.....	57½n	52½@57½
Outside Small Pkr.		
Native, all weight,		
strs. & cows... 29@33	28	@32

TALLOW, GREASES, ETC.

Chicago tallow: Market strong with offerings scarce, including lower grades.

Fancy tallow... 22@23	21
Chicago grease: Market strong with offerings scarce, including lower grades.	
Choice white	
grease..... 22@23	20

Chicago By-Products: Mostly weak.

Dry rend.		
tankage . *2.05@2.07½		*2.10
10-11% .		
tank.....	*10.00	*10.00@10.50
Blood.....	*9.50	*9.50
Digester tank-		
age 60% ..	140.00	140.00
Cottonseed oil,		
Val. & S. E.	22n	18½pd

*F.O.B. shipping point.

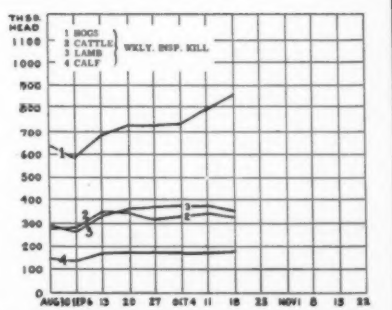
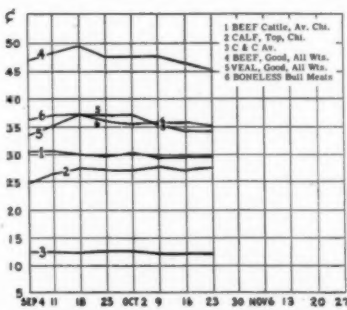
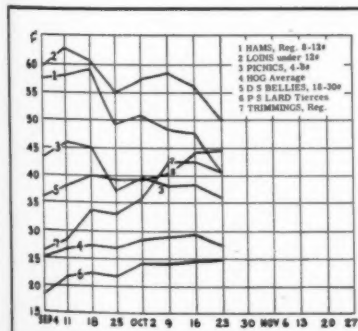
LARD

Lard—Cash.....	24.75ax	24.50ax
Loose.....	25.50b	25.50b
Leaf.....	24.50n	24.50n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended October 18, 1947:

	Week Oct. 18	Previous week	Cor. wk. 1946
Cured meats, pounds.....	20,986,000	22,628,000	4,984,000
Fresh meats, pounds.....	37,686,000	39,078,000	13,031,000
Lard, pounds.....	8,282,000	5,645,000	552,000



MEAT PRODUCTION DROPS 1 PER CENT ON SMALLER CATTLE AND SHEEP KILL

Production of meat under federal inspection for the week ended October 18 totaled only 308,000,000 lbs. in spite of a good gain in hog slaughter, according to the U. S. Department of Agriculture. This was 1 per cent below the output of 311,000,000 lbs. in the preceding week but 27 per cent above the 242,000,000 lbs. produced in the corresponding week last year.

The week's 1 per cent decline from the preceding period resulted from a drop in cattle and sheep kill. Calf slaughter was above the previous week.

Slaughter of cattle was estimated at 327,000 head, which was 4 per cent below the 340,000 slaughtered in the week ended October 11, although one-third higher than the 245,000 head slaughtered in the same week last year. Production of beef was calculated at 154,000,000 lbs. compared with 159,000,000

lbs. the preceding week and 112,000,000 lbs. in 1946.

Calf slaughter was estimated at 185,000 head. This was 3 per cent above the 179,000 head in the preceding week and 38 per cent higher than the 134,000 killed last year. The output of inspected veal for the three weeks under comparison was 24,600,000, 23,400,000 and 18,600,000 lbs., respectively.

Hog slaughter continued at a relatively high rate at 858,000 head but weights were much lighter. The total was 8 per cent above the 791,000 slaughtered during the preceding week and 41 per cent above the 608,000 for the same week in 1946. The estimated production of pork was 115,000,000 lbs., compared with 113,000,000 lbs. in the previous week and 93,000,000 lbs. last year. Lard production totaled 24,800,000 lbs., compared with 24,200,000 the week before

and 11,800,000 in the same week last year.

The number of sheep and lambs slaughtered for the week was estimated at 354,000 head, 6 per cent below the 376,000 for the preceding week and 19 per cent below the 435,000 for the same period last year. Production of inspected lamb and mutton in the three weeks amounted to 14,900,000, 15,800,000 and 18,400,000 lbs., respectively.

LIVESTOCK MARKETING IN WEST IS STUDY SUBJECT

The U. S. Department of Agriculture is taking steps which may lead to more efficient methods, and lower costs, in marketing feeder and slaughter livestock in the western states. A research project to provide basic information and analyses of all the channels, present practices, and costs of such marketing, has been approved under the 1946 Research and Marketing Act.

This work will be carried on by the Bureau of Agricultural Economics in cooperation with other agencies of the USDA and agricultural experiment stations in 11 western states. That part of this project which will study the various channels of marketing livestock, and the marketing practices employed, is similar to a study made in the north central states in 1941. The part dealing with the cost of marketing livestock, and specific problems relating to the selling and buying of feeder cattle and sheep, will be coordinated with a similar study now being undertaken in the north central states.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended October 18, 1947, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Oct. 18, 1947.....	327	153.7	185	24.6	858	115.0	354	14.9	308.2
Oct. 11, 1947.....	340	158.8	179	22.4	791	113.1	376	15.8	311.1
Oct. 19, 1946.....	245	112.3	134	18.6	608	93.1	435	18.4	242.4

AVERAGE WEIGHT—LBS.

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Oct. 18, 1947.....	912	470	241	133	230	134	91	42	12.6	24.8
Oct. 11, 1947.....	907	467	237	131	246	143	90	42	12.5	24.2
Oct. 19, 1946.....	900	458	251	139	245	133	94	42	7.9	11.8

LARD PROD.

CUT-OUT MARGINS FOR ALL WEIGHTS IMPROVE AS LIVE COSTS DROP SHARPLY

(Chicago costs and credits, first three days of week)

Total product values for all weights of hogs declined substantially this week, but live animal costs also dropped to lower levels. This brought about a fairly large reduction in the minus cutting margins for all butcher stock. Light hogs improved to a minus 26c margin from a minus 57c last week and remain in the most favorable position. Medium and heavy stock registered cutting

losses of 48c and 95c respectively, both much improved over the previous week.

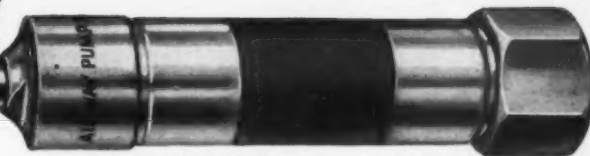
This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago figures for the early part of each week.

	—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
	Value						Value						Value					
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		
Skinned hams	12.5	18.1	44.8	\$ 5.60	\$ 8.11	12.5	17.7	44.8	\$ 5.60	\$ 7.93	12.9	18.1	44.8	\$ 5.88	\$ 8.11			
Picnics	5.6	8.1	37.0	2.97	3.00	5.4	7.7	36.2	1.95	2.79	5.3	7.4	36.2	1.91	2.68			
Boston butts	4.2	6.1	50.0	2.10	3.05	4.1	5.8	49.5	2.04	2.87	4.1	5.7	48.3	1.97	2.76			
Loins (blade in)	10.1	14.6	51.3	5.18	7.49	9.8	13.9	50.5	4.95	7.02	9.7	13.4	49.5	4.70	6.51			
Bellies, S. P.	11.0	15.9	52.0	5.72	8.27	9.5	13.5	52.0	4.95	7.02	3.9	5.5	51.7	2.01	2.85			
Bellies, D. S.	2.1	3.0	44.0	.92	1.32	8.5	12.0	44.0	3.73	5.29			
Fat backs	3.2	4.5	22.3	.71	1.00	4.5	6.4	22.3	1.04	1.49			
Plates and jowls	2.9	4.2	27.0	.78	1.13	3.0	4.2	27.0	.81	1.13	3.4	4.8	27.0	.91	1.31			
Raw leaf	2.2	3.2	24.0	.53	.77	2.2	3.1	24.0	.53	.74	2.2	3.1	24.0	.52	.75			
P. S. lard, rend. wt.	13.7	19.9	25.3	3.45	5.03	12.2	17.3	25.3	3.09	4.37	10.1	14.5	25.3	2.54	3.67			
Spareribs	1.6	2.3	40.8	.65	.94	1.6	2.3	35.5	.57	.82	1.6	2.2	25.5	.40	.56			
Regular trimmings	3.2	4.7	41.5	1.34	1.95	2.9	4.2	41.5	1.29	1.74	2.8	4.1	41.5	1.15	1.70			
Feet, tails, neckbones	2.0	2.9	16.7	.33	.48	2.0	2.8	16.7	.33	.47	2.0	2.8	16.7	.33	.47			
Offal and miscellaneous93	1.3593	1.3293	1.32			
TOTAL YIELD AND VALUE.....	69.0	100.0	...	\$28.68	\$41.57	70.5	100.0	...	\$28.58	\$40.54	71.0	100.0	...	\$28.03	\$39.48			
				Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs.....				\$27.77					\$28.07					\$28.07				
Condemnation loss14	Per cwt. fin. yield				.14	Per cwt. fin. yield				.14	Per cwt. fin. yield			
Handling and overhead				1.03					.85					.77				
TOTAL COST PER CWT.....				\$28.94	\$41.94				\$29.06	\$41.22				\$28.98	\$40.82			
TOTAL VALUE				28.68	41.57				28.58	40.54				28.03	39.48			
Cutting margin				—\$.26	—\$.37				—\$.48	—\$.68				—\$.95	—\$ 1.34			
Margin last week				—\$.57	—\$.83				—\$.85	—\$ 1.20				—\$ 1.77	—\$ 2.49			

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Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Choice native steers—	
All weights	47 @ 50
Good native steers—	
All weights	44 @ 46 1/2
Commercial native steers—	
All weights	32 @ 38
Cow, commercial	26 1/2 @ 27 1/2
Cow, utility	24 1/2 @ 25 1/2
Cow, canner and cutter	23 @ 23 1/2
Hindquarters, choice	50 @ 54
Forequarters, choice	44 @ 46
Cow, hindquarter, comm.	
Cow, forequarter, comm.	

BEEF CUTS

Steer loin, choice	85 @ 92
Steer loin, good	68 @ 74
Steer loin, commercial	51 @ 55
Steer round, choice	45 @ 46
Steer round, good	45 @ 46
Steer rib, choice	65 @ 73
Steer rib, good	58 @ 62
Steer rib, commercial	38 @ 43
Steer rib, utility	27
Steer sirloin, choice	80 @ 85
Steer sirloin, commercial	50 @ 55
Steer chuck, choice	45 @ 46
Steer chuck, good	45 @ 46
Steer chuck, commercial	39 @ 41
Steer brisket, choice	46 @ 48
Steer brisket, good	46 @ 48
Steer back, choice	49
Steer back, good	48
Fore shanks	25 1/2
Hind shanks	21 1/2
Beef tenderloins	1.50 @ 1.55
Steer plates	23 @ 25

CALF

Choice, 225 lbs. down	30 @ 33
Good, 225 lbs. down	28 @ 30
Commercial	23 @ 28
Utility	22 @ 26

BEEF PRODUCTS

Brains	6 @ 7
Hearts	19 1/2 @ 20 1/2
Tongues, select, 3 lbs. & up	
Fresh or froz.	26 @ 27
Tongues, house run,	
fresh or froz.	22 1/2 @ 23 1/2
Tripe, cooked	14 @ 14 1/2
Livers, selected	45 @ 46
Kidneys	20 @ 21
Cheek meat	29 1/2 @ 29
Lips	9 1/2 @ 10 1/2
Lungs	8 1/2 @ 9 1/2
Melts	8 1/2 @ 9 1/2

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	45 @ 46
Reg. pork loins,	
und. 12 lb.	52 @ 53
Picnics, 3/8	37 @ 37 1/2
Skinned shins, bone in.	42 @ 44
Spareribs, under 3 lbs.	43 @ 43 1/2
Boston butts, 3/8 lbs.	51 @ 52 1/2
Boneless butts, ct.	55 @ 66
Neck bones	17 @ 18
Pigs' feet, front	12 1/2 @ 13
Kidneys	17 @ 17 1/2
Livers	26 1/2 @ 28
Brains	18 @ 18 1/2
Ears	10 @ 11
Snouts, lean in.	16 1/2 @ 17 1/2

VEAL—HIDE OFF

Choice carcasses	36 @ 39
Good carcasses	32 @ 36
Commercial carcasses	26 @ 29
Utility	22 @ 26

LAMBS

Choice lambs	40 @ 43
Good lambs	39 @ 41
Commercial lambs	35 @ 37
Utility	26 @ 31

MUTTON

Good	18 @ 20
Commercial	15 @ 17
Utility	11 @ 12

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	30 @ 35
Domestic rounds, over 1 3/4 in., 140 pack	35 @ 50
Export rounds, wide, over 1 1/2 in.	65 @ 75
Export rounds, medium, 1 1/2 to 1 3/4 in.	40 @ 50
Export rounds, narrow, 1 1/4 in. under	70 @ 90
No. 1 weasands, 24 in. up	11 @ 12
No. 2 weasands, 22 in. up	9 @ 11
Middle sewing, 1 1/4 in.	6 @ 8
2 in.	00 @ 1.20
Middles, select, wide, 2 1/2 to 2 3/4 in.	1.15 @ 1.25
Middles, select, extra, 2 1/2 to 2 3/4 in.	1.35 @ 1.55
Middles, select, extra, 2 1/2 in. & up	1.85 @ 2.15
Beef bungs, export No. 1	14 @ 18
Beef bungs, domestic	8 @ 14
Dried or salted bladders, per piece:	
12-15 in. wide, flat	12 @ 13 1/2
10-12 in. wide, flat	8 @ 9 1/2
8-10 in. wide, flat	5 @ 6 1/2

Pork casings:	
Extra narrow, 20 mm. & dn.	2.45 @ 2.85
Narrow, mediums, 20 @ 32 mm.	2.45 @ 2.75
Medium, 32 @ 35 mm.	2.10 @ 2.40
Spe. medium, 35 @ 38 mm.	1.90 @ 2.25
Wide, 38 @ 43 mm.	1.80 @ 2.15
Export bungs, 34 in. cut	34 @ 37
Large prime bungs, 34 in. cut	28 @ 32
Medium prime bungs, 34 in. cut	20 @ 23
Small prime bungs, 34 in. cut	18 @ 16
Middles, per net	30 @ 33

CURING MATERIALS

Nitrite of soda (Chgo. w'base) Cwt.	
in 425-lb. bbls., del.	8 9.00
Salt peter, in ton, f.o.b. N. Y.:	
DL refined gran.	9.50
Small crystals	12.30
Medium crystals	13.90
Pure rfd., gran. nitrate of soda	4.50
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 50,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	17.28
Medium	21.28
Rock, bulk, 40 ton cars, Detroit	9.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.82 @ 6.88
Standard gran., f.o.b. refiners (2%)	8.30 @ 8.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.81
Dextrose, in car lots, per cwt., in paper bags, Chicago	7.66

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	52 @ 54
Fancy skinned hams, 14/18 lbs., parchment paper	52 @ 57
Fancy trim, brisket off, bacon, 8 lb. down, wrap	70 @ 75
Square cut seedless bacon, 8 lb. down, wrap	66 @ 68
No. 1 beef sots, smoked	
Insoles, C Grade	
Outsides, C Grade	
Knuckles, C Grade	

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	41 @ 42
Sp. lean pork trim, 85%	50 1/2 @ 51 1/2
Ex. lean pork trim, 95%	57 1/2 @ 58 1/2
Pork cheek meat	33 @ 33 1/2
Pork tongues	22 @ 22 1/2
Boneless bull meat	36 @ 36 1/2
Boneless chucks	34 @ 34 1/2
Shank meat	35 @ 35 1/2
Pork trimmings	28 1/2 @ 29 1/2
Dressed canners	23 @ 23 1/2
Dressed cutter cows	23 @ 23 1/2
Dressed bologna bulls	29 @ 29 1/2

FANCY MEATS

Tongues, corned	41
Veal breasts, under 6 oz.	10-12
6 to 12 oz.	10-12
12 oz. up	12-14
Beef kidneys	14-16
Lamb fries	40 @ 41
Beef livers	30 @ 31
Ox tails under 1/2 lb.	16-18
Over 1/2 lb.	18-20

DRY SAUSAGE

Cervelat, ch. hog bungs	83 @ 84
Thuringer	44 @ 45
Farmer	67 @ 68
B. C. Salami	67 @ 68
B. C. Salami, new, con.	46 1/2
Genoa style salami, ch.	46 1/2
Pepperoni	74
Mortadella, new condition	49 1/2
Capicola (cooked)	49 1/2
Italian style hams	22-24

DOMESTIC SAUSAGE

Pork sausage, hog casings	33 1/2
Pork sausage, bulk	34 1/2
Frankfurters, sheep casings	45 1/2
Frankfurters, hog casings	45 1/2
Bologna	46 1/2
Bologna, artificial casings	46 1/2
Smoked liver, hog bungs	60 @ 62
New Eng. lunch, specialty	63 @ 64
Mixed luncheon spec., ch.	60 @ 61
Tongue and blood	32 @ 33
Blood sausage	32 @ 33
Sausage	32 @ 33
Polish sausage, fresh	32 @ 33
Polish sausage, smoked	32 @ 33

SPICES

(Basis Chgo., orig. bbls., bags, bins)	
Whole	
Ground	
Allspice, prime	29 @ 30
Reckif	29 @ 30
Chili powder	36 @ 45
Cloves, Zanzibar	19 1/2 @ 21
Ginger, Jam., unbl.	21 @ 22
Twain	18 @ 20
Mace, fcy. Banda	1.80 @ 1.95
East Indies	1.75 @ 1.85
West Indies	1.75 @ 1.85
Mustard, flour, fcy.	30
No. 1	28
West India Nutmeg	78 @ 80
Paprika, Spanish	54 @ 55
Pepper, Cayenne	36 @ 40
Red, No. 1	30 @ 34
Pepper, Packers	36 @ 38
Pepper, black	36 @ 38
Pepper, white	31
Chili pepper	40 @ 45
Ginger, African	17 @ 20
Pepper, Black Malabar	55 @ 60
Black Lampung	55 @ 60

SEEDS AND HERBS

Caraway Seed	20 @ 22
Cumin seed	33 @ 35
Mustard sd., for. yel.	20 @ 21
American	23 @ 24
Marjoram, Chilean	15 @ 18
Oregano	21 @ 22
Coriander, Morocco	10 @ 11
Natural No. 1	50 @ 55
Marjoram, French	50 @ 55
Sage, Dalmatian	35 @ 40
No. 1	35 @ 40

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CHICAGO PROVISION MARKETS

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CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, OCTOBER 23, 1947

REGULAR HAMS

Fresh or Frozen	S.P.
6-10	42n
10-12	42n
12-14	42n
14-16	42n

BOILING HAMS

Fresh or Frozen	S.P.
16-18	42n
18-20	41n
20-22	40½n

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	44
12-14	44
14-16	44
16-18	44
18-20	43 @ 43½
20-22	42
22-24	42
24-26	42
26-28	41½
28-up, No. 2's	41
Inc.	...

OTHER D.S. MEATS

Fresh or Frozen	Cured
Reg. plates...	24n
Clear plates...	20n
Square jowls...	36n
Jowl butts...	31 @ 32

FAT BACKS

Green or Frozen	Cured
6-8	23½
8-10	23½
10-12	23½
12-14	24
14-16	24
16-18	24n
20-25	24n

PIONICS

Fresh or Frozen	S.P.
4-6	35½ @ 35½
6-8	35½ @ 35½
8-10	35 @ 35½
10-12	35 @ 35½
12-14	35 @ 35½
8-up, No. 2's	35 @ 35½
Inc.	...

BELLIES

Fresh or Frozen	Cured
6-8	51
8-10	51
10-12	51
12-14	51
14-16	51
16-18	50½
18-20	49½

D.S. BELLIES

Cured	Clean
18-20	45
20-25	44
25-30	44
30-35	44
35-40	44
40-50	43½

LARD FUTURES PRICES

MONDAY, October 20, 1947

Open	High	Low	Close
Oct.	24.65b
Nov. 24.35	24.85	24.35	24.85b
Dec. 25.92½	26.65	25.92½	26.65
Jan. 26.00	26.70	26.00	26.70
Mar. 26.25	26.90	26.20	26.85
May 26.40	27.00	26.50	26.95

Sales: 10,070,000 lbs.

Open interest at close Fri., Oct. 17th: Oct., none; Nov., 494; *Dec., 239; *Jan., 110; *Mar., 570; *May, 146; at close Sat., Oct. 18th: Oct., 3; Nov., 487; *Dec., 262; *Jan., 122; *Mar., 580 and *May 142 (*40,000 lb.) lots.

TUESDAY, October 21, 1947

Open	High	Low	Close
Oct.	24.40a
Nov. 24.35	25.00	24.30	24.00a
Dec. 26.90	26.65	26.20	26.35
Jan. 26.90	27.00	26.25	26.35
Mar. 26.90	27.10	26.25	26.35b
May 27.00	27.05	26.30	26.40

Sales: 10,300,000 lbs.

Open interest at close Mon., Oct. 20th: Oct., 3; Nov., 476; *Dec., 248; *Jan., 116; *Mar., 598 and *May 149 (*40,000 lb.) lots.

WEDNESDAY, October 22, 1947

Open	High	Low	Close
Oct.	24.40b
Nov. 24.35	24.60	24.25	24.00a
Dec. 26.90	26.50	26.20	26.50
Jan. 26.90	26.40	26.15	26.40
Mar. 26.45	26.50	26.15	26.47½
May 26.40	26.55	26.25	26.55

Sales: 6,710,000 lbs.

Open interest at close Tues., Oct. 21st: Oct., 3; Nov., 475; *Dec., 241; *Jan., 114; *Mar., 604 and *May 150 (*40,000 lb.) lots.

THURSDAY, October 23, 1947

Open	High	Low	Close
Oct.	24.30a
Nov. 24.70	24.80	24.10	24.25
Dec. 26.75	26.85	26.25	26.30
Jan. 26.60	26.80	26.10	26.15
Mar. 26.65	26.80	26.05	26.10b
May 26.80	26.80	26.20	26.20a

Sales: 7,140,000 lbs.

Open interest at close Wed., Oct. 22nd: Oct., none; Nov., 480; *Dec., 249; *Jan., 101; *Mar., 595 and *May 142 (*40,000 lb.) lots.

FRIDAY, October 24, 1947

Open	High	Low	Close
Nov. 24.25	24.25	23.10	23.25
Dec. 25.80	26.25	25.20	25.35
Jan. 26.00	26.05	25.20	25.20ax
Mar. 25.90	26.10	25.05	25.10
May 25.75	26.10	25.10	25.12½b

Sales: About 8,500,000 lbs.

Open interest at close Thurs., Oct. 23: Nov., 474; *Dec., 247; *Jan., 105; *Mar., 595 and *May 146 (*40,000 lb.) lots.

SHORTENING SHIPMENTS

Third-quarter shipments of shortening and edible oil were reported by the Institute of Shortening and Edible Oils at 659,926,000 lbs., which compares with 464,953,000 lbs. in the second quarter and 718,486,000 lbs. in the first quarter of the year. Shipments to the federal government in the third quarter totaled 3,271,000 lbs., compared with 4,097,000 lbs., and 2,430,000 lbs., respectively, while shipments for commercial export totaled 8,812,000, 4,270,000 and 1,512,000 lbs., respectively. Shortening was 48.2 per cent of the third-quarter total.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chgo.	29.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	29.75
Kettle rend., tierces, f.o.b. Chgo.	30.00
Leaf, kettle rend., tierces f.o.b. Chgo.	30.00
Neutral, tierces, f.o.b. Chicago	30.50
Standard shortening	*N. & S. 28.50 @ 29.50
Shortening, tierces, c.a.f. N. & S. Hydrogenated.	30.25 @ 31.25
*Del'd.	

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
P.S. Lard	P.S. Lard	P.S. Lard	Raw
Oct. 20...	24.87½n	25.25b	24.25n
Oct. 21...	24.75n	25.25	24.25n
Oct. 22...	24.75n	25.37½	24.37½n
Oct. 23...	24.75n	25.50b	24.50n
Oct. 24...	24.00a	25.50n	24.50n

It pays to buy
CANNON DICED

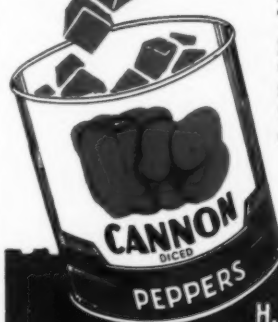


PEPPERS

Firm-Rich, Deep Red
PACKED READY FOR USE

Cannon Diced Red Sweet Peppers add eye appeal to your product, and sales appeal—their crispness and firmness permits neat, even slicing. They cut your production time and product costs to a minimum. They are safely and scientifically packed, diced in ¼" squares, in lightweight easy-to-handle #10 tins. You simply open and use. For, Cannon Diced Red Sweet Peppers are cooked in their own juice, no brine. No waste—no spoilage, keep indefinitely. The large (6 lbs. 6 oz. net wt.) tin permits economical use in either large or small quantities. Cannon Diced Red Sweet Peppers are California Wonder Peppers, the result of careful and exclusive quality and production control from seed to finished product.

They cost you less. These appetizing red pepper squares are crisp and firm, suitable for any meat formula. Send your order today—it pays. Use handy coupon.



H. P. CANNON & SON, INC.
Established 1881—Incorporated 1911
BRIDGEVILLE DELAWARE

☐ Ship trial case (six-#10 tins)
Cannon Diced Red Sweet Peppers.

NAME _____ TITLE _____
COMPANY _____
CITY _____ ZONE _____ STATE _____

E. G. JAMES CO. A Reliable Source For USED MACHINERY AND EQUIPMENT

Since 1922 the E. G. James Company has been serving the Meat Industry and during these 25 years has become an established source through which good meat machinery has been sold to and for the trade.

THE FOLLOWING IS BUT A PARTIAL LIST OF ITEMS NOW LISTED WITH US FOR SALE

- 1—ANDERSON EXPELLER: #1, with tempering device. \$1,800.00
 - 1—DIAMOND HOG: new, #13, left hand, with VIBRO ISOLATORS. \$1,350.00
 - 2—HUBBERT KETTLES: NEW, 200 gal. cap., all stainless, factory price \$976.60, our price \$700.00 each
 - 1—LARD ROLL: Boss, 36 x 72. \$1,000.00
 - 1—MIXER: Boss, #35, 1000 lb. cap., 7½ HP. \$950.00
 - 1—MEAT GRINDER: Boss, H4105, 40 HP motor, 2 yrs. old. \$1,250.00
 - 4—WALK-IN REFRIGERATORS: NEW, 24'x8'x9'. \$3,350.00 each
 - 2—WALK-IN REFRIGERATORS: NEW, 9'x12'10"x7'6". 3 HP units. \$2,200.00 each
 - 10,000 ft. used TRACK: ¾x2½. 16c ft.
 - 1,000 BEEF TROLLEYS: hindquarter, blk., galv. hooks. 45c ea.
- Hundreds more items—these are just a sample!

We also act as sales agents for over 50
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for the highest quality in
NATURAL SPICE SEASONINGS

and

SOLUBLE SEASONINGS

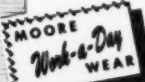
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... PROLONGS SHELF LIFE because VIOBIN contains a natural antioxidant property which retards rancidity.

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OUR 66TH YEAR
BERTH. LEVI & Co., Inc.
ESTABLISHED 1862

THE CASING HOUSE

NEW YORK CHICAGO LONDON
BUENOS AIRES AUSTRALIA WELLINGTON

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
October 21, 1947	
Choice, native, heavy.....	51 @ 54 1/2
Choice, native, light.....	48 @ 53
Good.....	41 @ 51
Comm.....	38 @ 44
Use & cutter.....	25 @ 26 1/2
Utility.....	27 @ 28
Bel. bull.....	29 @ 30

BEEF CUTS

City	
No. 1 ribs.....	68 @ 70
No. 2 ribs.....	55 @ 60
No. 1 loins.....	70 @ 82
No. 2 loins.....	67 @ 70
No. 1 hind and ribs.....	56 @ 57
No. 2 hind and ribs.....	51 @ 53
No. 3 hind and ribs.....	42 @ 43
No. 1 rounds.....	48 @ 51
No. 2 rounds.....	46 @ 47
No. 1 chuck.....	44 @ 46
No. 2 chuck.....	43 @ 45
No. 3 chuck.....	40 @ 42
No. 1 briskets.....	40 @ 48
No. 2 briskets.....	40 @ 48
No. 1 flanks.....	23 @ 25
No. 2 flanks.....	23 @ 25
No. 1 top sirloins.....	58 @ 60
No. 2 top sirloins.....	58 @ 60
Rolls, reg. 4 @ 6 lbs. av.....	
Rolls, reg. 6 @ 8 lbs. av.....	

FRESH PORK CUTS

Western	
Shoulders, regular.....	45 @ 47
Reg. regular 3/8.....	56 @ 58
Pork loins, fresh, 12 lbs. av.....	57 @ 60
Hams, regular, under 14 lbs.....	52 @ 54
Hams, skinned, fresh, under 14 lbs.....	52 @ 55
Picnic, fresh, bone in.....	45 @ 46
Pork trimmings, ex. lean.....	45 @ 50
Pork trimmings, regular.....	40 @ 45
Spare ribs, medium.....	45 @ 48
Bellies, sq. cut, seedless, 8/12.....	59 @ 61

FANCY MEATS

Veal breads, under 6 oz.....	05
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers.....	70
Lamb fries.....	35
Ortalls under 1/2 lb.....	16
Ortalls over 1/2 lb.....	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, OCTOBER 23, 1947
All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	\$47.00-47.50
600-700 lbs.....	47.00-48.00
700-800 lbs.....	48.00-49.00

Good:	
350-500 lbs.....	43.00-44.00
500-600 lbs.....	44.00-45.00
600-700 lbs.....	44.50-45.50
700-800 lbs.....	45.00-46.00

Commercial:	
350-600 lbs.....	34.00-36.00
600-700 lbs.....	36.00-39.00

Utility:	
350-600 lbs.....	None

COW:	
Commercial, all wts.....	26.00-31.00
Utility, all wts.....	25.00-26.00
Cutter, all wts.....	None
Canner, all wts.....	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.....	34.00-41.00
130-170 lbs.....	33.00-39.00
Good:	
50-80 lbs.....	30.00-34.00
80-130 lbs.....	28.00-33.00
130-170 lbs.....	28.00-32.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, ff. fat in	
100 to 136 lbs.....	41 @ 42 3/4
137 to 153 lbs.....	41 @ 42 3/4
154 to 171 lbs.....	41 @ 42 3/4
172 to 188 lbs.....	41 @ 42 3/4

LAMBS

City	
Choice lambs.....	42 @ 44
Good lambs.....	40 @ 42
Commercial.....	36 @ 40
Utility.....	32 @ 36

VEAL—SKIN OFF

Western	
Choice carcass.....	35 @ 42
Good carcass.....	29 @ 35
Commercial carcass.....	26 @ 30
Utility.....	24 @ 27

CALF

Western	
Choice.....	34 @ 40
Good.....	28 @ 33
Commercial.....	26 @ 28
Utility.....	24 @ 27

BUTCHERS' FAT

Shop fat.....	\$ 9.00
Breast fat.....	10.50
Edible suet.....	11.00
Inedible suet.....	11.00

BUFFALO LIVESTOCK

Receipts, shipments and local slaughter of livestock at Buffalo in September are tabulated below.

	Receipts	Shipments	Local Slaughter
Cattle.....	25,118	12,197	12,632
Calves.....	9,167	4,761	4,327
Hogs.....	4,783	1,769	2,864
Sheep.....	45,029	33,056	11,868

SOUTHERN KILL

Animals slaughtered in Alabama, Florida and Georgia in September are reported by the Production & Marketing Administration:

	Sept., 1947	Sept., 1946
Cattle.....	61,660	42,806
Calves.....	39,487	35,937
Hogs.....	76,296	18,125
Sheep.....	94	798

Commercial:	
50-80 lbs.....	27.00-29.00
80-130 lbs.....	26.00-29.00
130-170 lbs.....	26.00-28.00
Utility, all wts.....	23.00-26.00

FRESH LAMB AND MUTTON:

LAMB:	
Choice:	
30-40 lbs.....	41.00-43.00
40-45 lbs.....	41.00-43.00
45-50 lbs.....	41.00-43.00
50-60 lbs.....	40.00-42.00
Good:	
30-40 lbs.....	39.00-42.00
40-45 lbs.....	39.00-42.00
45-50 lbs.....	39.00-42.00
50-60 lbs.....	38.00-41.00
Commercial, all wts.....	35.00-37.00
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. Dn.:	
Good.....	16.00-18.00
Commercial.....	15.00-16.00
Utility.....	None

FRESH PORK CUTS: Loins No. 1

(BLADELESS INCL.)	
8-10 lbs.....	53.00-56.00
10-12 lbs.....	53.00-56.00
12-16 lbs.....	52.00-54.00
16-20 lbs.....	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.....	None
Butts, Boston Style:	
4-8 lbs.....	54.00-55.00

DUPPS BELT SCRAPERS

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Are You Prepared?

All reliable sources and authorities report that this fall's hog kill will be the largest in many years. You should be prepared to handle your share. Order Dupps Belt Scrapers now—available immediately from stock.

THE JOHN DUPPS COMPANY
AMERICAN BROS. CO. NEWARK 2, OH.



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Buying
Them for me

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TEXTILE COVERS

Give your quality meats the protection they deserve. Order ALLIED "E-Z FIT" BEEF BAGS for positive protection from dirt and handling.

Phone or write your immediate or future requirements for all types of Stockinettes. Our central location guarantees fast response to your needs for quality products.

ALLIED MANUFACTURING CO.
DES MOINES, IOWA

YOUR TRADE WANTS READY-MADE PATTIES!

NOW THIS IS POSSIBLE AND PROFITABLE FOR YOU WITH THE

HOLLYMATIC ELECTRIC PATTY-MAKER

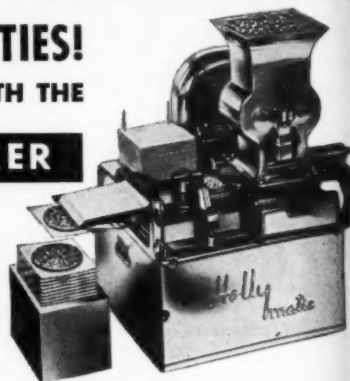
It automatically measures, molds, and stacks up to 1800 patties per hour . . . delivers exact patties from one to four ounces . . . retains meat juices . . . sanitary . . . transforms an average-profit item into a highly profitable, fast-selling leader.

HOLLY MOLDING DEVICES, INC.

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FOR
FURTHER DETAILS



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From E. G. JAMES CO.

Since its inception we have been one of the staunch promoters of this box to the Meat packing industry. Our many clients have found its use very exceptional, proven only by their re-orders for more. We suggest you place a sample order today.

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FOS CALIFORNIA

Write for Illustrated Circular O-25

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Superior Packing Co.

Price Quality Service

Chicago



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BONELESS BEEF and VEAL

Carlots

Barrel Lots

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CINCINNATI, O.

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PORK, BEEF
AND
PROVISIONS

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AND PROFIT!



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AUGUST FATS AND OILS PRODUCTION AND STOCKS

Factory production and consumption, and factory and warehouse stocks of animal and vegetable fats and oils in the United States in August compared with July, are reported by the Department of Commerce in the following table:

ITEM	Factory Production		Factory Consumption		Stocks: Factory and Warehouse	
	Aug., 1947 M lbs.	July, 1947 M lbs.	Aug., 1947 M lbs.	July, 1947 M lbs.	Aug. 31, 1947 M lbs.	July 31, 1947 M lbs.
VEGETABLE OILS						
Cottonseed, crude	31,109	24,035	27,116	28,715	10,209	14,967
Cottonseed, refined	24,913	26,287	74,243	56,312	116,709	171,342
Peanut, crude ¹	2,701	4,342	9,821	8,507	7,943	14,599
Peanut, refined	8,865	7,438	11,164	10,964	19,115	25,787
Cocunut, crude	51,902	57,902	69,608	62,008	105,978	127,927
Cocunut, refined	34,228	30,466	32,977	23,784	10,737	14,412
Coru, crude	19,995	20,322	19,623	22,828	8,757	7,992
Coru, refined	17,275	20,658	6,586	6,925	4,356	4,562
Soybean, crude	*105,364	125,706	101,495	110,539	*105,839	*125,686
Soybean, refined	91,251	*98,720	98,077	82,261	*140,457	*141,671
ANIMAL FATS						
Lard, rendered, including neutral						
lard and rendered pork fat	117,595	130,113	9,255	8,647	202,070	236,468
Tallow, edible	6,266	7,675	5,807	3,444	12,527	15,167
Tallow, inedible	84,572	91,824	111,871	87,030	184,482	191,856
Neat-foot oil	176	202	293	208	1,091	1,111
GREASES						
Greases (including garbage and house), other than wool	42,646	45,022	41,680	35,706	99,457	94,598
Wool grease	1,788	1,589	1,978	2,040	6,925	7,366
SECONDARY PRODUCTS						
Stearin, vegetable oil, winter	7,353	4,394	5,294	2,724	11,160	8,662
Stearin, animal, edible	2,731	2,370	2,017	1,594	2,679	3,164
Stearin, animal, inedible	1,645	1,884	920	1,070	1,342	1,919
Olco oil	3,904	3,580	417	286	1,886	2,244
Grease oil and lard oil	3,184	3,177	2,424	2,720	8,704	8,525
Tallow acid	445	656	873	913	2,890	3,416
Stearic acid	4,125	3,394	4,394	8,815	*9,711	*6,303
OTHER PRODUCTS						
Glycerin, crude (100% basis)	16,883	12,691	16,151	12,418	10,784	9,748
Glycerin, high gravity and yellow distilled (100% basis)	7,250	5,483	6,761	6,509	18,869	18,848
Glycerin, chemically pure (100% basis)	7,998	6,200	6,358	5,650	20,396	20,171
Hydrogenated oils, edible	80,636	70,625	78,569	68,319	30,497	26,682
Hydrogenated oils, inedible	18,281	12,521	18,278	16,114	7,955	9,618
Shortening	98,978	79,921	406	479	45,803	47,086
Winterized vegetable oils	46,244	35,151	21,824	25,425

¹Data on production collected by Bureau of Agricultural Economics; stocks held by crude peanut oil producers also reported by Bureau of Agricultural Economics, whereas those held at refineries are collected by the Bureau of the Census. ²Includes 1,737,000 pounds held by producers August 31. ³Includes 1,897,000 pounds held by producers July 31. ⁴Revised.

WORLD SHARING FATS-OILS

The International Emergency Food Council has sent to the nations affected the recommendations of its fats and oils committee for the distribution among 60 importing nations of 3,473,000 tons of fats and oils exports expected to move from 30 exporting nations in 1947.

The supplies now scheduled total some 900,000 tons more than those actually shipped in 1946. Most of the increased tonnage will be received by European importing nations whose total fat supply position even in 1946 was but little better than during the war. However, this year's production in Europe is considerably smaller, owing to damage to oilseed plantings last winter, to drought, poor pasture, and to small supplies of feeds which kept down livestock production with the result that the increase in imports permits only a modest increase in European consumption.

Besides the decline in European production, the IEFC reports that output in and exports from some areas of South America, Asia and the Pacific and African colonial territories, though in total better than in 1946, have fallen much below expectations at the beginning of the year. This has been much more than counter-balanced as far as export supplies are concerned by heavier output of whale oil, Philippine copra, and general fats and oils production in the United States. Hence, export-import trade is larger than in 1946, although total world production is not much greater.

U. S. MEAT IMPORTS-EXPORTS

United States exports and imports of meats in August are shown in the following compilation by USDA.

	Aug., 1947 Pounds	Aug., 1946 Pounds
EXPORTS (domestic)—		
Beef and veal, fresh or frozen	12,145,319	8,143,420
Beef and veal, pickled or cured	676,427	93,158
Pork—		
Fresh or frozen	1,072,292	6,901,486
Wiltshire and Cumberland	...	714
Hams and shoulders, cured	352,705	289,564
Bacon	151,441	1,735,013
Other pork, pickled or salted	1,398,045	17,442,995
Mutton and lamb	549,170	400,371
Sausage, including canned and sausage ingredients	1,935,931	3,239,799
Canned Meats—		
Beef	2,439,096	12,689,211
Pork	1,426,230	15,849,289
Tushonka	...	7,151,799
Other canned meats ¹	540,829	14,645,891
Other meats, fresh, frozen or cured—		
Kidneys, livers, and other meats, n.e.s.	391,499	81,673
Lard, including neutral	25,620,722	27,665,351
Tallow, edible	10,034	131,057
Tallow, inedible	6,122,922	261,968
Grease and lard stearin	10,632	...
IMPORTS—		
Beef, fresh or frozen	83,906	240,636
Veal, fresh or frozen	...	1,046
Beef and veal, pickled or cured	...	93,939
Pork, fresh or frozen	490	34,575
Hams, shoulders and bacon	18,969	30,937
Pork, other pickled or salted	5,669	9,700
Mutton and lamb	2,188,908	653,400
Canned beef
Tallow, edible
Tallow, inedible	180,000	118,600

¹Includes many items which consist of varying amounts of meat.

²Less than ½ pound.

SANITARY

*** ALUMI-LUG**

• ALUMINUM DELIVERY AND
• STORAGE MEAT AND
• FOOD BOX

Constructed of a non-corrosive, non-contaminating aluminum alloy. Smooth (welded) interior surface eliminates bacteria traps. Quickly and thoroughly cleaned.

Now! The most revolutionary step ahead in meat handling history — a sensational new, sanitary and lightweight aluminum meat delivery and storage box — for easier, more efficient meat handling and storage. Saves truck and storage space, time, weight — slashes upkeep and replacement costs. ALUMI-LUG is a fully approved, non-corrosive, non-contaminating wet meat delivery and storage box with a smooth, easy-to-clean surface that completely eliminates bacteria traps and the need for paper lining.

SPECIFICATIONS: Inside dimensions, 32"x13½" x10" deep — yet weighs only 11¼ lbs., less than half the weight of ordinary container of same capacity. Special aluminum alloy and welded construction give ALUMI-LUG superior strength to withstand severe drop tests, road shocks. Can't chip — no plating to wear off. Minimum life expectancy, 10 years!

Tapered construction for compact nesting when not in use. Dual purpose stacking bar and handle makes it possible to stack 5 or more ALUMI-LUGS with up to 1000 lb. load.

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Manufacturers and Marketers

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

The market for tallow and greases was strong near the close of the week, with offerings scarce, and the lower grades well liquidated. Thursday a tank of edible tallow sold at 24c, f.o.b. shipping point for prompt shipment, although the larger soapers were in the market basis 22c for fancy tallow and choice white grease, and the usual differentials on the other grades. Smaller buyers were credited with willingness to pay a cent premium. Two tanks of choice white grease sold Wednesday evening at 23c, f.o.b. shipping point, on 30-day shipment.

A substantial amount of extra tallow was reported sold Monday for export f.a.s. at 25c, this figure taking into consideration the higher packing costs for export trade. There are rumors that the government is about ready to take action on proposed purchase of several million lbs. of lower grade tallow for shipment to German occupied zones.

Prices for red oil and stearic acid are steady with demand active and exceeding the output capacities of producers. The market appears firm on the strength of higher prices for tallow.

In line with the higher raw material prices, Procter & Gamble announced Wednesday a 6 per cent increase in its wholesale prices of soap.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant were up 1@2½c from a week earlier. Thursday quotations were as follows:

Edible, 24c; fancy, 22@23c; choice, 21½@22½c; extra, 21¼@22¼c; special 21½c; No. 1, 21c; No. 3, 19½c n; No. 2, 18c.

GREASES.—The market in greases was 1½@3c higher than a week ago. Grease quotations on Thursday were reported as follows:

Choice white 22@23c; A-white, 21½c;

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$37.00
Blood, dried 16% per unit of ammonia	9.50
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	42.50
in 100-lb. bags	43.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	10.00

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

Dry Rendered Tankage	
45/50% protein, unground, \$2.05 per unit of protein	

EASTERN FERTILIZER MARKET

New York, October 23, 1947

Trading was rather limited and most markets for packinghouse by-products are lower due to the slower demand from the feed trade.

Last sales of cracklings were made at \$2.05 f.o.b. New York and the market was not too firm at this figure.

Blood was offered at \$9.50 with little interest resulting. Fishmeal continued in a strong position with very little material offered.

B-white, 21c; yellow, 19½@20½c; house, 19c n; brown, 25 F.F.A., 18½c n.

GREASE OILS.—Grease oils were quoted about unchanged. No. 1 lard oil was quoted at 27½c. Prime burning sold at 29c, and acidless tallow oil was quoted at 26½c. All prices quoted are in drum lots.

NEATSFOOT OIL.—Quotations on neatsfoot oil followed the trend in grease oils in a nominal way but trading continued relatively light.

BY-PRODUCTS MARKETS

(Chicago, October 23, 1947.)

Blood

	Unit
Unground, per unit ammonia	\$9.50

Digester Feed Tankage Materials

Unground, loose	\$16.00
Liquid stick, tank cars	4.50@5.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$120.00@125.00
55% meat scraps, bulk	132.00@137.50
50% feeding tankage, with bone, bulk	116.50@118.50
60% digester tankage, bulk	140.00
80% blood meal, bagged	170.00
65% BPL special steamed bone meal, bagged	61.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	50.00@52.00
Steam, ground, 2 & 27	50.00@52.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	50.00
Hoof meal, per unit ammonia	8.00

Dry Rendered Tankage

	Per unit Protein
Cake	\$2.05@2.07½
Expeller	2.06@2.07½

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.8
Hide trimmings (green, salted)	1.85@2.00
Sinews and pizzles (green, salted)	1.85@2.00
	Per lb.
Cattle jaws, skulls and knuckles	\$71.00
Pig skin scraps and trim, per lb.	.10

Animal Hair

Winter coil dried, per ton	\$85.00@90.00
Summer coil dried, per ton	55.00@60.00
Cattle switches	3.00@4.00
Winter processed, gray, lb.	12@12½
Summer processed, gray, lb.	7@7½
*F.O.B. shipping point.	

RECLAIMED FATS

Since 1942, American housewives have reclaimed more than 600,000,000 lbs. of used kitchen fats, according to figures recently released by the American Fat Salvage Committee.

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VEGETABLE OILS

Most vegetable oils followed a sharp rise in prices for crude cottonseed oil in a reversal of the trend a week ago. Prices generally advanced 2½ to 4c. Only coconut oil remained at the 19c nominal quotation of a week ago. Selling is reported active.

Contributing factors in the higher vegetable oil prices are given by trade circles as widespread, although unconfirmed, rumors of government buying, a sympathetic rise with higher commodity prices, particularly wheat, and a trade belief that the government estimates of the soybean crop are too high. Receipts of soybeans at terminals are reported increasing, but soybean futures have followed the upward trend of other commodities.

Although coconut oil remained nominally unchanged, sellers of Philippine copra advanced offering levels to \$199 a short ton, c.i.f. West Coast, a rise of \$14 in a week. Nearby supplies are reported extremely scarce.

Exports of copra from the Netherlands Indies for the January-September period totaled 141,600 tons, with 118,383 tons moving to the Netherlands.

U. S. imports of the principal vegetable oils and oilseeds (in terms of oil) totaled 915,000,000 lbs. in the January-August period, or more than double the amount imported in the same period a

year ago. The outstanding gain was made in copra. Imports of this product were 118 per cent larger than last year and 83 per cent above the 1935-39 average.

Consumer demand for olive oil is reported improved, but the selling schedule continues unchanged with Spanish at \$160 per 100 kilos and spot offerings at \$6.20 to \$6.25 duty paid, New York. Moroccan oil is around \$6.75, same basis, with some business reported against seed oil shipments from this country.

PEANUT OIL.—Thursday's price of 24c nominal, Southeast, was 4c up from a week ago.

CORN OIL.—At 23½c paid, this product was 3½c up from bid prices a week earlier.

COCONUT OIL.—Thursday's price of 19c nominal, Pacific Coast, was un-

changed from quotations a week ago.

SOYBEAN OIL.—Thursday's price of 21c paid, basis Decatur, was up 2½c from 18½c nominal a week ago.

COTTONSEED OIL.—Thursday spot crude prices at 22c nominal across the Belt were 3½c up from the 18½c paid a week earlier. The N. Y. futures market quotations for the first four days of the week were reported as follows:

MONDAY, OCTOBER 20, 1947

	Open	High	Low	Close	Pr. cl.
Dec.	23.00	23.60	23.00	*23.60	22.40
Jan.	22.85	23.00	22.85	*23.60	22.30
Mar.	22.75	23.75	22.75	*23.68	22.40
May	22.80	23.70	22.85	*23.68	22.50
July	23.05	23.05	23.05	*23.65	22.50
Sept.	*22.75	22.00
Oct.	*22.50	21.75

Total sales: 135 contracts.

TUESDAY, OCTOBER 21, 1947

Dec.	23.75	23.75	23.50	*23.50	23.60
Jan.	23.70	23.70	23.70	*23.40	23.60
Mar.	23.90	24.06	23.60	*23.55	23.68
May	24.00	24.10	23.00	*23.55	23.68
July	24.10	24.10	23.80	*23.55	23.65
Sept.	*23.00	22.75
Oct.	*22.50	22.50

Total sales: 148 contracts.

WEDNESDAY, OCTOBER 22, 1947

Dec.	23.50	24.00	23.50	*23.85	23.50
Jan.	*23.80	23.40
Mar.	23.60	23.99	23.50	*23.98	23.55
May	23.80	24.00	23.50	*24.00	23.55
July	23.55	23.60	23.55	*24.02	23.55
Sept.	*23.00	22.50
Oct.	*22.50	22.50

Total sales: 88 contracts.

THURSDAY, OCTOBER 23, 1947

Dec.	24.30	24.30	24.20	*24.05	23.85
Jan.	24.90	24.90	24.80	*24.00	23.80
Mar.	24.75	24.90	23.80	*24.05	23.98
May	24.75	24.75	23.80	*24.05	24.00
July	24.55	24.55	24.25	*24.06	24.02
Sept.	*23.00	23.00
Oct.	*23.00	22.50

Total sales: 73 contracts.

*Bid. †Asked. ‡Nominal.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	22n
Southeast	22n
Texas	22n
Soybean oil, in tanks, f.o.b. mills, Midwest	21pd
Corn oil, in tanks, f.o.b. mills	23½pd
Coconut oil, Pacific Coast	19n
Peanut oil, f.o.b. Southern points	24n
Cottonseed roots	
Midwest and West Coast	5¼n
East	5¼n

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	35
White animal fat	37
Milk churned pastry	34
Water churned pastry	33

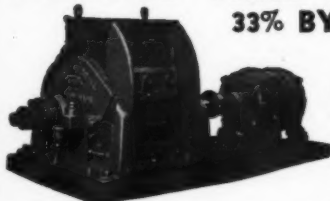
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Are you using the right grain?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right amount?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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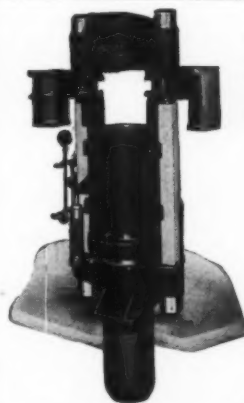
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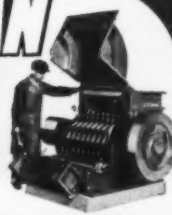
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HIDES AND SKINS

Packer hides active, with 1½¢ advance paid on practically all selections, including bulls—Calf and kip strong, with trading awaited—Packer light calf salable 10c higher.

Chicago

PACKER HIDES.—There was an active demand for packer hides at the opening of the week, with hide futures working sharply higher, and limited trading in light cows at a cent advance for River points on the opening day of the week. Around mid-week, advances of a cent and a half were established on practically all descriptions except bulls, but a similar advance was paid later on bulls. Reported sales in the local market so far this week total about 130,000 hides, including 3,600 at the end of last week. It is probable that a few quiet bookings increased this total further, so that most packers are very likely well sold up into kill at the moment, at the highest prices prevailing since 1919.

Hide futures moved up sharply early in the week, easing only slightly later to close 1.80@3.20 over last Thursday. The shortage of hides in general is being mentioned frequently in the public press. Reports early this week indicated a large shoe manufacturer was advancing prices 35@90c per pair.

The only trading so far in native steers has been the sale by the Association of 1,300 mixed light and heavy native steers at 35½¢, or 1½¢ over last week. Extreme light native steers are scarce and bids a cent up, or at 38c, have not dislodged offerings so far this week.

One packer sold 1,200 butt branded steers at 33c, and 3,000 Colorados at 32½¢; another packer moved 7,000 branded steers, butts at 33c, and Colorados at 32½¢; heavy Texas steers were included at 33c, and light Texas steers also at 33c, all prices 1½¢ over last week. One lot of 2,200 Ft. Worth extreme light Texas steers sold at 33½¢, or a cent premium over branded cows, this being 2c over the nominal quotation last week.

One packer sold 3,800 Chgo. and St. Paul, and another 2,200 heavy native cows at 34½¢, or 1½¢ up.

At the opening of the week, one packer sold 2,100 Ft. Worth light native cows at 36½¢, steady; also 2,000 Oklahoma City at 35c; another packer later sold 4,100 Kansas City and St. Louis light cows at 35c, a cent advance over last week. One lot of 3,600 northern light cows sold late last week at 33c.

Further trading in light cows at mid-

week involved 3,800 St. Pauls at 34c; 5,600 Kansas City, Omaha and St. Joe at 35c; 2,000 St. Louis at 35½¢; 1,800 Kansas City and Omaha at 35c; 3,000 River points at 35½¢. One packer sold 23,000 light cows, at 34½¢ for northern points, and 35c to 35½¢ for River points, according to average weight; the Association sold 2,000 Chgo. light cows at 34½¢. Later, 8,400 Kansas City and Omaha light cows sold at 35c, 1,800 Kansas City at 35½¢, and 2,200 Okla. City at 36½¢, mostly 1½¢ over last week.

One packer sold 16,000 branded cows early at mid-week at 32c for northern, or a cent up; on later trading, one packer sold 5,800 northern at 32½¢; another packer sold 21,000 branded cows at 32½¢ for both northern and southern.

The Association late this week sold 1,000 bulls at 23½¢ for natives and 22½¢ for branded bulls, or 1½¢ over last week.

Federally inspected cattle slaughter for week ended Oct. 18 was estimated by the USDA at 327,000 head, four per cent under the 340,000 of previous week, but 33 per cent over the 245,000 of same week a year ago. Calf slaughter totalled 185,000 head, three per cent above the 179,000 of previous week, and 38 per cent over the 134,000 of same week last year. Cattle receipts so far this week would indicate a decline in kill of about the same proportions during the current week.

OUTSIDE SMALL PACKER.—Not much trading has come to light so far in the small packer market, which is quoted in a general way 29@33c for all-weight native steers and cows, depending upon average and section. Strong prices are reported asked, with killers endeavoring to secure the same advances paid in the packer market.

PACIFIC COAST.—At the end of last week, four of the larger killers in the Coast market moved 30,000 hides at 29c, flat, for steers and cows, cleaning up Oct. production. Early this week, small packers sold 16,000 hides at the same figure, 29c, flat, for steers and cows. However, this market is probably quotable 1@1½¢ higher in a nominal way at the moment on larger killer production.

CALF AND KIPSKINS.—Northern calfskins are in demand, particularly the light end. Last reported trading on northern calf was at 90c for lights under 9½ lbs., and 80c for heavies, 9½/15 lb.; River points last sold at 85c for lights and 65c for heavies, with St. Louis skins going at same prices. However, northern calf are reported salable at \$1.00 for lights and 90c for heavies; River point light calf are also reported salable at 90c, and some early trading is awaited to define values. Packers sold southeast small plant calf last week at 90c for lights and 70c for heavies.

Packer kipskins are also strong, with trading awaited. As previously mentioned, southern kips sold last week at 55c for natives and 50c for over-weights.

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WEEK'S CLOSING MARKETS

N. Y. HIDE FUTURES

MONDAY, OCTOBER 20, 1947				
	Open	High	Low	Close
Dec.	30.31b	31.90	30.50	31.90b
Mar.	26.60	28.35	26.60	28.35b
June	25.55b	27.20	25.90	27.15
Sept.	24.50b	26.25	26.25	26.25

Closing 1.74@2.00 higher; Sales 147 lots.

TUESDAY, OCTOBER 21, 1947				
Dec.	33.25	33.35	32.80	32.90
Mar.	29.15	29.20	28.65	28.76
June	27.15	27.50	27.15	27.27b
Sept.	26.15b	26.35b

Closing 11@1.00 higher; Sales 136 lots.

WEDNESDAY, OCTOBER 22, 1947				
Dec.	33.02	33.25	32.75	33.25
Mar.	28.85	28.85	28.50	28.90b
June	27.00b	27.50	26.95	27.40-50
Sept.	26.35b

Closing 1 lower to 35 up; Sales 56 lots.

THURSDAY, OCTOBER 23, 1947				
Dec.	33.25b	33.50	33.00	33.10b
Mar.	28.90b	29.20	28.85	29.00
June	27.50	27.60	27.20	27.20b
Sept.	26.30b	26.70	26.40	26.35b

Closing 10 higher @ 30 down; Sales 46 lots.

FRIDAY, OCTOBER 24, 1947				
Dec.	32.31	32.75	31.95	32.40
Mar.	28.75ax	28.55	27.50	27.83
June	26.95ax	26.80	25.70	26.00
Sept.	25.95ax	25.70	25.70	25.20b

Closing 70 to 1.20 lower; Sales 105 lots.

FRIDAY'S CLOSINGS

Provisions

The live hog top of \$28.00 and the average of \$27.40 at Chicago Friday were both \$1.35 down from a week earlier.

Provisions prices, in sympathy with commodity markets, broke severely 2@6c, compared with a week ago, in anticipation of a presidential call for more restrictive price legislation. Friday quotations were: Under 12 pork loins 48@50c; Boston butts 45@47c; 12/16 green skinned hams 45c; green picnics, 8 and up included, 35@35½c; under 3 spareribs 41@42c; regular pork trimmings 37@39½c. Holding steady were 18/20 D.S. bellies at 45c and 8/12 fat backs at 23@24c.

Cottonseed Oil

Cottonseed oil futures at New York closed Friday as follows: Dec. 23.50b, 23.75ax; Jan. 23.10b, 23.25ax; Mar. 23.00b, 23.25ax; May 23.16; July 23.05b, 23.20ax; Sept. 22.50n; Oct. 22.00n. Sales totaled 117 lots.

BRITISH WAREHOUSE STRIKE

London's meat supplies are threatened by an unofficial strike of more than 300 cold storage workers at ten wharves and depots on the Thames. The strike, which broke out despite union attempts

to stop it, may become more serious if 3,000 port workers join the walkout, as threatened by shop stewards unless the strikers' demands for a bigger bonus are met immediately.

with brands at usual 2½c discount, all prices up 5c. Northern kips are quoted nominally at 57½c for natives and 52½c for over-weights, pending trading; there were rumors late this week regarding re-sales of kips at 65c but nothing confirmed.

Packers cleared Oct. production of regular slunks three weeks back at \$3.75; hairless slunks are nominal around \$1.00.

SHEEPSKINS.—A keen demand continues for anything suitable for mouton tanners, with current production of packer shearlings light. One packer sold a mixed car, No. 1 shearlings at \$2.75, No. 2's at \$1.50, No. 3's at \$1.10, and Fall clips at \$3.75. Two more mixed cars moved, No. 1's at \$2.80, and Fall clips at \$3.80; No. 2's sold in a small lot way at \$1.40, and No. 3's at \$1.15. Pickled skins are firm and talked around \$17.00@20.00 per doz. packer production, top figure for choice lots. Packer wool pelts are quoted around \$4.05 per cwt. liveweight basis.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Oct. 23, '47	Previous Week	Cor. week, 1946
Hvy. nat. str.	@35½	@34	@15½
Hvy. Tex. str.	@33	@31½	@14½
Hvy. butt	@33	@31½	@14½
Hvy. Col. str.	@32½	@31	@14
Ex-light Tex. str.	@33½	@31½n	@15
Brnd'd cow.	@32½	31	@14½
Hvy. nat. cows.	@34½	@33	@15½
Lt. nat. cows.	@34½	33	@15½
Nat. bulls.	@23½	@22	@12
Brnd'd bulle.	@22½	@21	@11
Calfskins, Nor. 90	@1.00	80	23½ @27
Kips, Nor. nat.	@57½n	@55n	@20
Kips, Nor. brnd	@55n	@55n	@17½
Slunks, reg.	@3.75	@3.75	@1.10
Slunks, bris.	@1.00	95	@1.00

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	29	@33	28	@33	@15
Brnd'd all wts.	28	@32	27	@32	@14
Nat. bulls	18	@18½	16	@17	@11½
Brnd'd bulle.	17	@17½	15	@16	@10½
Calfskins	60	@70	60	@70	20½ @23
Kips, nat.	40	@45	40	@45	@18
Slunks, reg.	3.50	@3.60	3.50	@3.60	@1.10
Slunks, bris.	90	@95	90	@95	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	26	@28	25½	@27½	@15
Hvy. cows.	26	@28	25½	@27½	@15
Extremes	26	@28	25½	@27½	@15
Bulls	15	@16	14	@15	@11½
Calfskins	40	@45	40	@45	16 @18
Kipskins	31	@33	31	@33	@16
Horsehides	9.50	@10.50	9.50	@10.25	6.50 @8.00

All country hides and skins quoted on at trimmed basis.

SHEEPSKINS

Phr. shearings	26	@2.60	2.80	@2.85	@2.15
Dry pelts	26	@27	26	@27	26 @27

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 18, 1947, were 7,387,000 lbs.; previous week, 6,435,000 lbs.; for the corresponding week last year 4,846,000 lbs., January 1 to date 298,730,000 lbs., compared with 265,047,000 lbs. in the same period of 1946.

Shipments of hides from Chicago for the week ended October 18, 1947, were 4,996,000 lbs.; previous week 5,652,000 lbs.; same week last year, 5,006,000 lbs.; January 1 to date 347,699,000 lbs., compared with 185,146,000 lbs. a year ago.

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LIVESTOCK MARKETS *Weekly Review*

USDA Cuts 1948 Spring Pig Goal With Most of Reduction in Corn Belt

A national goal of 50,000,000 pigs for the spring of 1948—a reduction of 3,000,000 or nearly 6 per cent from the 1947 spring crop—was suggested to farmers this week by the U. S. Department of Agriculture. At the same time the USDA reemphasized its request for feeding hogs to lighter weights.

Officials stated that much larger quantities of grain could be saved by feeding hogs to lighter weights this winter and next spring than by asking for a greater reduction in pigs to be produced next spring. They said the suggested figure is the highest level of 1948 spring pig production they believed could be justified as a goal in view of the extent to which drought cut the 1947 corn crop and considering the present and prospective needs of European nations for cereals. On the other hand, they emphasized that with prospects for smaller output of other meats in 1948-49, pork production for that period should be maintained at as high a level as can be justified.

In setting the goal of 50,000,000 pigs, the Department recognized that this number is about as many as can be expected next spring, and it is not likely that a goal requesting more would be attained. Officials pointed out that 1948 spring pigs will get the greater portion of their feed from the 1948 corn crop, which with average weather, would be much larger than this year's crop.

Proposed reductions of sows to farrow pigs next spring average about 12 per cent for the Corn Belt where drought has cut feed grain supplies so sharply. No decreases are suggested for other areas where feeds ordinarily used for hogs probably will be sufficient to maintain production at the 1947 level.

Officials stated that the present high

level of hog prices would undoubtedly induce farmers to increase their efforts to save a larger-than-usual proportion of the pigs farrowed next spring. Last spring, the national average was only 6.1 pigs per litter, largely because of unfavorable weather. Assuming a national average of 6.3 pigs saved per litter next spring, the number of sows needed to farrow 1948 spring pigs to meet the goal would be 9 per cent fewer than the number that farrowed in 1947.

LIVESTOCK AT 66 MARKETS

Receipts and disposition of livestock at 66 markets in September reported by USDA:

	CATTLE		
	Total receipts	Local slaughter	Shipments
Sept., 1947.....	2,420,790	1,118,571	1,235,109
Sept., 1946.....	1,372,060	268,407	1,053,491
Jan.-Sept., 1947..	16,014,182	8,290,299	7,621,395
Jan.-Sept., 1946..	14,547,986	5,190,446	9,279,435
5-yr. av.			
(Sept., 1942-46) .	1,900,900	809,107	1,069,872

	CALVES		
	Total receipts	Local slaughter	Shipments
Sept., 1947.....	778,040	437,267	320,433
Sept., 1946.....	550,674	248,215	285,010
Jan.-Sept., 1947..	5,283,186	3,214,831	1,962,719
Jan.-Sept., 1946..	4,562,136	2,423,211	2,068,416
5-yr. av.			
(Sept., 1942-46) .	658,590	381,997	278,465

	HOGS		
	Total receipts	Local slaughter	Shipments
Sept., 1947.....	1,942,209	1,289,055	637,289
Sept., 1946.....	292,897	172,917	116,759
Jan.-Sept., 1947..	20,570,456	14,083,955	6,400,416
Jan.-Sept., 1946..	17,960,664	12,252,104	7,689,103
5-yr. av.			
(Sept., 1942-46) .	1,831,431	1,276,114	550,043

	SHEEP AND LAMBS		
	Total receipts	Local slaughter	Shipments
Sept., 1947.....	2,452,235	984,912	1,429,827
Sept., 1946.....	2,542,350	758,037	1,710,000
Jan.-Sept., 1947..	15,387,858	7,175,003	8,171,375
Jan.-Sept., 1946..	19,026,077	8,838,154	10,119,279
5-yr. av.			
(Sept., 1942-46) .	3,335,918	1,283,935	1,999,613

LIVESTOCK CAR LOADINGS

A total of 23,983 cars were loaded with livestock during the week ended October 11, according to the Association of American Railroads. This was an increase of 301 cars over the same week a year ago but a decrease from 1945.

LAMB FEEDING REDUCED

Expectation of a drop in lamb feeding operations compared with a year ago is indicated in the Bureau of Agricultural Economics report on the lamb feeding situation as of October 1. The report points out that the 1947 lamb crop in western sheep states was about 1,800,000 head smaller than last year, and that the number available for feeding, slaughter or replacement on October 1 was well below the same date in 1946. Shipments of feeder lambs into Corn Belt states in September were about one-third fewer than last year and the smallest for September in nine years.

Other factors named by the Bureau as discouraging lamb feeding operations are high feed costs, recent declines in lamb and mutton prices and the failure of wheat pastures in Kansas, Oklahoma, and Texas.

Records of slaughter indicate somewhat fewer 1947 lambs from western states going to slaughter by October 1 than a year ago. However, the smaller proportion of lambs slaughtered so far will not offset the reduction in the lamb crop. The tendency earlier was to hold back ewe lambs for replacement, but as prices for feeder lambs increased, more ewe lambs were contracted for sale.

Lambs have made good progress in the northern producing states, and will average heavier than last year with a larger proportion in slaughter condition. In the Corn Belt, feed supplies are smaller than last year but there is a fairly good supply of roughage. The western feeding areas have more sugar beet feeds and a good crop of alfalfa.

Large lamb feeding operations are again in prospect for the Imperial Valley in California, where the in-movement of sheep and lambs in August and September was second only to the record 1946 receipts.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 22, 1947, reported by the Production & Marketing Administration:

Quotations based on live hogs: St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARRROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$23.00-25.25	\$21.00-24.00	\$.....	\$.....	\$.....
140-160 lbs.....	25.00-26.75	24.00-26.00	24.75-25.75	24.50-26.25	24.75-25.25
160-180 lbs.....	26.25-27.75	25.75-27.00	25.25-27.00	26.00-26.75	25.25-26.50
180-200 lbs.....	27.50-28.00	26.75-27.25	26.75-27.50	26.75-27.25	26.50-27.00
200-220 lbs.....	27.50-28.00	27.00-27.50	27.25-27.75	27.00-27.50	27.00 only
220-240 lbs.....	27.50-28.00	27.25-27.65	27.50-27.75	27.00-27.50	27.00 only
240-270 lbs.....	27.50-28.00	27.25-27.65	27.50-27.75	27.00-27.50	27.00 only
270-300 lbs.....	27.50-28.00	27.25-27.50	27.50-27.75	27.00-27.25	27.00 only
300-330 lbs.....	27.25-28.00	27.00-27.50	27.50-27.75	27.00-27.25	26.75-27.00
330-360 lbs.....	27.00-27.75	26.75-27.25	27.25-27.50	26.75-27.00	26.25-26.50

Medium:
190-220 lbs..... 24.00-27.50 24.00-26.50 26.00-27.25 24.50-27.00 24.50-25.50

SOVS:

Good and Choice:

220-300 lbs.....	26.75-27.00	26.50-26.75	26.50-26.75	26.50 only	26.00 only
300-330 lbs.....	26.75-27.00	26.25-26.50	26.50-26.75	26.50 only	26.00 only
330-360 lbs.....	26.25-27.00	25.75-26.25	26.50-26.75	26.50 only	25.75-26.00
360-400 lbs.....	25.75-26.50	25.50-26.00	26.00-26.50	26.25-26.50	25.50-25.75

Good:
400-450 lbs..... 25.25-26.25 25.00-25.75 25.75-26.25 26.25-26.50 25.25-25.50
450-500 lbs..... 24.50-25.50 24.25-25.00 25.25-26.00 26.00-26.50 25.00-25.25

Medium:
500-550 lbs..... 23.75-26.50 23.00-25.00 25.00-26.50 24.50-26.50 24.50-24.75

Medium and Good:

50-120 lbs.....	19.00-23.25	19.00-22.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-800 lbs.....	28.50-32.00	29.50-33.00	28.00-31.75	28.00-31.25	29.50-32.50
800-900 lbs.....	30.00-33.00	31.00-35.25	29.25-33.50	28.75-32.75	30.00-33.00
900-1000 lbs.....	31.00-33.50	32.50-35.75	29.75-34.00	29.75-34.25	30.00-34.00
1000-1200 lbs.....	32.00-34.00	32.75-35.75	30.00-34.00	30.00-34.25	30.50-34.00

STEERS, Good:

700-800 lbs.....	24.00-28.50	26.00-30.00	24.00-29.25	23.75-28.25	25.00-30.00
800-900 lbs.....	24.50-30.00	26.50-31.50	24.75-29.75	24.25-29.25	25.00-30.00
900-1000 lbs.....	25.00-31.00	27.00-33.00	25.25-30.00	24.25-29.75	25.00-30.50
1000-1200 lbs.....	26.00-32.00	27.50-33.25	26.50-30.00	24.75-30.00	25.00-30.50

STEERS, Medium:

700-1000 lbs.....	17.50-24.00	18.00-26.50	18.00-25.25	18.00-24.25	18.00-25.00
1000-1200 lbs.....	18.50-25.50	19.00-27.00	20.50-25.75	20.50-24.25	18.00-25.00

STEERS, Common:

700-1000 lbs.....	15.50-18.00	16.00-19.00	15.75-18.50	16.00-19.00	14.00-18.00
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HEIFERS, Choice:

800-900 lbs.....	28.00-31.00	28.50-31.00	26.25-30.00	26.75-29.00	28.00-30.00
900-1000 lbs.....	28.50-32.00	29.00-32.50	27.25-31.00	27.00-30.25	28.00-30.00

HEIFERS, Good:

800-900 lbs.....	24.00-28.00	25.00-28.50	22.00-26.50	23.50-27.00	23.00-28.00
900-1000 lbs.....	24.50-28.50	25.50-29.00	22.75-27.25	23.75-27.00	23.00-28.00

HEIFERS, Medium:

500-900 lbs.....	15.50-24.00	16.50-25.00	14.50-22.75	15.50-23.50	17.00-23.00
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HEIFERS, Common:

500-900 lbs.....	12.00-15.50	14.50-16.50	12.00-14.50	13.00-15.50	13.50-17.00
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COWS (All Weights):

Good.....	16.00-18.00	17.00-20.00	16.50-19.00	15.50-19.00	16.00-18.00
Med.....	13.75-16.00	14.50-17.00	14.75-16.50	13.75-15.50	14.00-16.00
Cut. & Com.....	11.50-13.75	12.00-14.50	12.25-14.75	12.00-13.75	11.75-14.00
Canners.....	10.25-11.50	10.75-12.50	10.50-12.25	10.75-12.00	11.00-11.75

BULLS (Yrly. Excl.), All Weights:

Beef, good.....	17.75-18.50	18.00-18.75	17.25-17.75	17.50-18.00	17.50-18.75
Sausage, good.....	16.75-17.75	18.00-18.75	17.00-17.50	17.25-17.75	17.50-18.00
Sausage, medium.....	15.50-16.75	16.00-18.00	14.25-17.00	16.25-17.25	16.00-17.50
Sausage, cut. & com.....	12.50-15.50	13.50-16.00	11.50-14.25	14.25-16.25	13.50-16.00

VEALERS (All Weights):

Good & choice.....	24.00-29.00	25.00-27.50	21.00-23.50	18.00-20.00	21.00-27.00
Com. & med.....	13.00-24.00	17.00-23.00	11.50-21.00	12.00-18.00	13.00-21.00
Cull (75 lbs. up).....	8.00-13.00	14.00-17.00	8.00-11.50	10.00-12.00	10.00-13.00

CALVES (500 lbs. Down):

Good & choice.....	17.50-21.00	17.00-19.50	18.00-22.50	18.00-21.00	16.00-20.00
Com. & med.....	12.00-17.50	13.00-17.00	12.00-18.00	12.00-18.00	12.00-16.00
Cull.....	9.00-12.00	11.00-13.00	8.00-12.00	10.00-12.00	10.00-12.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):

Good & choice.....	22.50-23.25	24.00-24.25	23.50-24.50	23.00-23.75	23.50-24.00
Med. & good.....	18.25-22.00	20.00-23.50	21.00-23.25	19.00-22.75	18.50-23.00
Common.....	15.50-17.50	17.00-19.00	17.50-20.75	16.00-18.00	14.50-18.25

WETHERS:

Good & choice.....	18.00-18.50
Med. & good.....	15.75-17.75


EWES:

Good & choice.....	7.75-8.50	9.50-10.00	8.25-8.75	8.00-8.50	8.75-9.50
Com. & med.....	6.75-7.50	8.50-9.50	6.75-8.00	7.00-8.00	7.00-8.50

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as compared represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on shorn basis.



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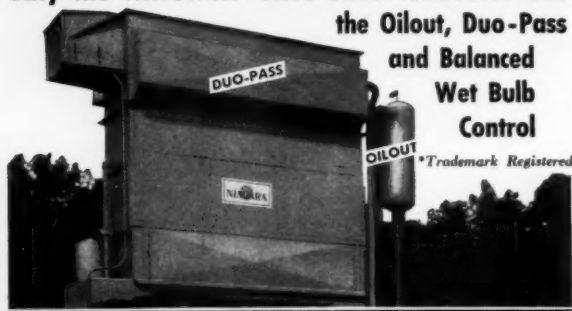
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 18, 1947, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,540 hogs; Swift, 720 hogs; Wilson, 1,387 hogs; Agar, 5,791 hogs; Shippers, 2,798 hogs; Others, 20,069 hogs.
Total: 21,526 cattle; 3,252 calves; 32,305 hogs; 5,818 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 5,111 1,217 2,005 2,971
Cudahy ... 3,562 1,347 998 4,068
Swift ... 3,201 2,017 2,247 7,303
Wilson ... 2,707 1,221 1,580 3,056
Central ... 1,188
U.S.P. ... 1,500
Others ... 6,982 573 3,463 613
Totals ... 24,251 6,375 10,293 18,011

OMAHA

Cattle & Calves Hogs Sheep
Armour ... 6,306 4,216 4,034
Cudahy ... 4,941 2,562 4,998
Swift ... 5,024 2,935 3,560
Wilson ... 2,704 2,320 ...
Independent ... 1,603 ...
Others ... 7,130 ...
Cattle and calves: Greater Omaha, 112; Hoffman, 49; Roschold, 470; Roth, 155; Kingan, 1,074; Merchants, 58.
Totals: 20,893 cattle and calves, 20,766 hogs and 12,592 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 4,213 2,961 6,468 2,968
Swift ... 5,423 3,986 8,235 3,789
Hunter ... 1,621 ... 3,181 239
Heil 1,191 ...
Krey 3,536 ...
Laclede 1,773 ...
Sleloff 831 ...
Others ... 4,542 241 7,006 790
Shippers ... 7,052 2,240 9,156 115
Totals ... 23,451 9,428 41,377 7,901

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 4,121 1,207 10,115 6,872
Armour ... 3,166 1,242 5,444 2,236
Others ... 4,537 555 4,213 1,642
Totals ... 11,624 3,004 19,772 10,750
Does not include 2,047 cattle, 3,515 hogs and 6,469 sheep bought direct.

SIoux CITY

Cattle Calves Hogs Sheep
Cudahy ... 3,635 96 5,261 1,841
Armour ... 4,074 157 8,242 2,519
Swift ... 2,541 130 2,787 2,074
Others ... 325
Shippers ... 18,733 585 4,230 10,373
Totals ... 29,308 954 20,520 16,807

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,635 1,341 2,341 1,006
Guggenheilm ... 672
Dunn ... 153 ... 22 ...
Ostertag ... 117 ... 35 ...
Sundflower ... 23 ... 34 ...
Pioneer ... 144
Excel ... 734
Others ... 2,932 ... 536 246
Totals ... 6,410 1,341 3,290 1,252

CINCINNATI

Cattle Calves Hogs Sheep
Gall's ... 33 ... 346 ...
Kahn's 498 ...
Lorey 53 ...
Schlachter ... 168 15 3,284 ...
National ... 4,491 893 8,011 2,011
Others ... 5,652 1,010 12,139 2,619
Does not include 588 cattle and 6,624 hogs bought direct.

DENVER

Cattle Calves Hogs Sheep
Armour ... 1,160 308 2,584 12,948
Swift ... 1,290 309 1,727 8,507
Cudahy ... 1,084 123 1,447 2,139
Others ... 3,144 212 1,541 8,219
Totals ... 6,678 952 7,299 31,813

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 5,110 1,594 1,140 ...
Wilson ... 3,390 2,113 1,113 ...
Others ... 239 2 476 ...
Totals ... 8,739 3,709 2,740 1,002
Does not include 122 cattle, 1,042 calves, 4,182 hogs and 4,528 sheep bought direct.

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 5,468 2,512 12,875 9,402
Bartusch ... 845
Cudahy ... 1,193 1,612 ... 2,000
Rifkin ... 775
Superior ... 1,779
Swift ... 6,055 5,183 19,581 8,232
Others ... 1,846 8,231 3,063 4,400
Totals ... 17,961 12,538 36,119 25,000

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 2,003 4,471 998 7,303
Swift ... 3,329 5,225 1,066 6,200
Blue ... 699 256 69 1
Bonnet ... 974 81 226 ...
City ... 393 237
Rosenthal ... 738 10,270 2,256 18,181
Totals ... 7,368 10,270 2,256 18,181

TOTAL PACKER PURCHASES

	Week ended Oct. 18	Prev. week	Cur. week
Cattle	183,861	209,046	178,106
Calves	208,876	174,769	200,664
Hogs	149,816	171,856	237,302

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 16	4,986	651	11,964	1,620
Oct. 17	2,359	527	8,011	661
Oct. 18	922	166	4,425	1,000
Oct. 19	13,957	1,408	12,732	2,900
Oct. 20	5,778	939	18,212	2,775
Oct. 21	6,871	807	10,037	2,066
Oct. 22	4,000	800	9,500	3,300
Oct. 23	30,606	3,954	50,481	12,330
Wk. ago.	32,889	5,025	45,566	13,983
1946	44,202	6,027	71,618	32,880
1945	43,689	5,134	46,497	25,138

*Including 1,620 cattle, 812 calves, 18,985 hogs and 2,765 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 16	1,539	21	28	30
Oct. 17	971	104	1,107	601
Oct. 18	242	5	165	...
Oct. 19	3,041	106	357	301
Oct. 20	2,208	119	1,118	201
Oct. 21	2,768	161	1,121	431
Oct. 22	1,200	50	800	401
Wk.	9,217	436	3,496	1,441
Wk. ago.	11,091	503	1,566	2,061
1946	23,136	1,826	13,738	10,938
1945	17,156	1,340	3,605	4,308

OCTOBER RECEIPTS

	1947	1946
Cattle	130,314	128,181
Calves	19,806	15,862
Hogs	192,329	164,928
Sheep	59,619	107,339

OCTOBER SHIPMENTS

	1947	1946
Cattle	43,452	88,061
Hogs	11,112	21,680
Sheep	11,376	41,080

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, October 23, 1947:

	Week ended Oct. 23	Prev. week
Packers' purch.	33,130	27,129
Shippers' purch.	4,828	1,780
Total	37,958	28,909

PACIFIC COAST LIVESTOCK

Receipts for five days ended October 17:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,650	2,950	1,422	300
San Francisco	1,000	180	1,500	4,000
Portland*	2,375	560	1,775	1,312

*Four days ended Oct. 16.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended October 18, 1947.

CATTLE

Week ended	Prev. week	Cor. week
Oct. 18	1946	1946
Chicago	21,526	23,257
Kansas City	30,626	36,447
Omaha	18,106	26,180
East St. Louis	11,257	12,075
St. Joseph	13,005	14,405
St. Paul	10,944	11,274
Wichita	4,819	5,286
New York & Jersey City	8,466	7,617
Ola. City	13,612	14,946
Cincinnati	9,441	6,308
Denver	8,912	8,574
St. Paul	16,115	17,638
Milwaukee	4,812	4,809
Total	171,641	188,816

HOGS

Week ended	Prev. week	Cor. week
Oct. 18	1946	1946
Chicago	29,507	25,993
Kansas City	10,293	9,805
Omaha	32,710	28,904
East St. Louis	25,215	22,255
St. Joseph	19,471	18,835
St. Paul	16,290	12,839
Wichita	2,754	3,198
New York & Jersey City	28,267	33,272
Ola. City	6,922	7,802
Cincinnati	17,767	13,177
Denver	7,210	7,821
St. Paul	32,456	21,971
Milwaukee	5,320	4,969
Total	234,182	207,981

SHEEP

Week ended	Prev. week	Cor. week
Oct. 18	1946	1946
Chicago	5,818	5,760
Kansas City	18,011	21,183
Omaha	22,569	19,064
East St. Louis	6,996	10,524
St. Joseph	15,597	21,773
St. Paul	6,434	8,893
Wichita	1,006	1,342
New York & Jersey City	38,931	34,172
Ola. City	5,600	5,579
Cincinnati	3,514	854
Denver	23,635	21,463
St. Paul	29,531	15,184
Milwaukee	1,284	1,878
Total	169,896	167,669

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on October 21, 1947:

CATTLE:	
Steers, gd.	\$23.75@26.00
Steers, med.	18.50@22.25
Cows, good	15.50@17.00
Cows, com. & med.	12.50@15.00
Cows, cut. & can.	10.00@12.00
Bulls, sausage	14.00@18.50

CALVES:	
Venlers, gd. to ch.	\$21.00@25.00
Com. to med.	13.00@20.00
Cull to com.	9.00@11.00

HOGS:	
Gd. & ch.	\$28.25@28.75

LAMBS:	
Gd. & ch.	\$22.00@23.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended October 18, 1947:

Cattle	Calves	Hogs	Sheep
Salable	1,102	3,694	336
Total (incl. direct)	3,939	8,361	16,289

Previous week:	
Salable	777
Total (incl. direct)	4,739

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., October 23.

At the 10 concentration yards and 11 packing plants in Iowa and Minnesota through the first four days this week barrows and gilts sold \$1.40 to mostly \$1.70 to \$2.00 lower while sows sold \$1.20 to mostly \$1.50 to \$2.00 lower. Thursday's market was just moderately active and closed mostly steady with Wednesday's averages. Quotations Thursday ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$23.25@25.00
180-240 lb.	25.35@26.65
240-350 lb.	25.00@26.65
360-500 lb.	25.35@26.40

Sows:	
270-330 lb.	\$24.95@26.00
400-550 lb.	23.00@25.50

Receipts of hogs at Corn Belt markets for the week ended October 23 were:

	This week	Same day last wk.
Oct. 17	29,800	29,000
Oct. 18	23,000	35,200
Oct. 20	29,100	29,000
Oct. 21	37,900	31,800
Oct. 22	38,800	28,500
Oct. 23	35,400	38,500

LIVESTOCK RECEIPTS

Receipts at major livestock markets were as follows:

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 18	376,000	344,000	364,000
Oct. 11	393,000	303,000	448,000
1946	449,000	465,000	525,000
1945	404,000	188,000	492,000
1944	387,000	383,000	542,000

AT 11 MARKETS, WEEK ENDED:	Hogs
Oct. 18	278,000
Oct. 11	247,000
1946	393,000
1945	156,000
1944	306,000

AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 18	250,000	239,000	164,000
Oct. 11	271,000	203,000	182,000
1946	309,000	327,000	295,000
1945	277,000	130,000	238,000
1944	296,000	249,000	301,000

CANADIAN KILL

Inspected slaughter in Canada for week ended October 11 as reported by the Dominion Department of Agriculture:

CATTLE	Week Ended Oct. 11	Same Week Last Year
Western Canada	4,882	26,499
Eastern Canada	6,023	16,318
Total	10,905	42,817

HOGS	Week Ended Oct. 11	Same Week Last Year
Western Canada	8,049	30,586
Eastern Canada	32,158	49,472
Total	40,207	80,058

SHEEP	Week Ended Oct. 11	Same Week Last Year
Western Canada	2,546	17,429
Eastern Canada	6,542	35,091
Total	9,088	52,520

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WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended October 18, as reported by the USDA shows an increase for calves, but a decline for cattle, hogs and sheep, compared with the previous week.

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	8,466	10,654	28,267	38,931
Baltimore, Philadelphia	6,188	1,931	17,158	1,879
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	15,173	4,574	46,887	9,033
Chicago, Elburn	28,939	13,301	75,007	25,623
St. Paul-Wis. Group ¹	29,737	26,448	80,996	23,567
St. Louis Area ²	20,454	14,834	65,105	14,740
St. Louis City	9,906	748	18,982	11,149
Omaha	19,512	2,659	36,831	23,554
Kansas City	24,515	11,251	38,401	24,219
Iowa and So. Minn. ³	16,632	6,026	159,843	37,271
SOUTHEAST⁴	9,805	6,312	16,907	21
SOUTH CENTRAL WEST⁵	34,069	21,351	41,784	47,972
ROCKY MOUNTAIN⁶	7,677	1,621	9,457	20,328
PACIFIC⁷	18,255	5,621	22,496	30,544
Grand total	249,328	127,931	658,121	308,831
Total week earlier	260,144	125,212	601,032	329,679
Total same week 1946	172,018	95,470	469,262	353,206

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during September, 1947—cattle 76.9, calves 69.6, hogs 75.7, sheep and lambs 87.5.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended Oct. 17	4,085	2,277	7,679
Week ended Oct. 10	4,615	1,739	9,482
Cor. week last year	2,488	1,610	1,910

MEAT SUPPLIES AT NEW YORK

(Reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Oct. 18, 1947...	11,098
Week previous	11,815
Same week year ago	2,309

COW:	
Week ending Oct. 18, 1947...	2,649
Week previous	3,053
Same week year ago	1,791

BULL:	
Week ending Oct. 18, 1947...	292
Week previous	315
Same week year ago	135

VEAL:	
Week ending Oct. 18, 1947...	13,194
Week previous	14,003
Same week year ago	9,497

LAMB:	
Week ending Oct. 18, 1947...	55,051
Previous week	64,888
Same week year ago	11,241

MUTTON:	
Week ending Oct. 18, 1947...	7,353
Week previous	3,941
Same week year ago	5,063

HOG AND PIG:	
Week ending Oct. 18, 1947...	8,015
Week previous	5,845
Same week year ago	3,694

PORK CUTS:	Lbs.
Week ending Oct. 18, 1947...	1,594,969
Week previous	1,252,697
Same week year ago	106,658

BEEF CUTS:	
Week ending Oct. 18, 1947...	246,884
Week previous	296,441
Same week year ago	14,444

VEAL AND CALF:	
Week ending Oct. 18, 1947...	466
Week previous	1,549
Same week year ago

LAMB AND MUTTON:	
Week ending Oct. 18, 1947...	1,296
Week previous	1,296
Same week year ago

BEEF CURED:

Week ending Oct. 18, 1947...	14,496
Week previous	17,738
Same week year ago	9,787

PORK CURED AND SMOKED:	
Week ending Oct. 18, 1947...	776,339
Week previous	1,158,588
Same week year ago	176,448

LARD AND PORK FAT:	
Week ending Oct. 18, 1947...	91,538
Week previous	144,538
Same week year ago	7,502

LOCAL SLAUGHTER

STEERS:	Head
Week ending Oct. 18, 1947...	4,820
Week previous	4,436
Same week year ago	6,306

COWS:	
Week ending Oct. 18, 1947...	2,825
Week previous	2,316
Same week year ago	2,381

BULLS:	
Week ending Oct. 18, 1947...	862
Week previous	845
Same week year ago	999

CALVES:	
Week ending Oct. 18, 1947...	10,654
Week previous	8,892
Same week year ago	7,979

HOGS:	
Week ending Oct. 18, 1947...	28,267
Week previous	33,272
Same week year ago	18,544

SHEEP:	
Week ending Oct. 18, 1947...	38,801
Week previous	34,172
Same week year ago	58,281

*Incomplete.

Country dressed product at New York totaled 4,201 veal, 45 hogs and 90 lambs in addition to that shown above. Previous week 4,830 veal, 23 hogs and 39 lambs. Same week 1946: 4,011 veal, 31 hogs and 574 lambs.

CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 47

POSITION WANTED

MANAGER-GENERAL SUPERINTENDENT: Unusually capable operator, 38 years old, with 20 years' experience in large and small plants, wants permanent connection with independent packer. Background covers all phases of the industry including livestock buying, sales management and personnel. Know costs and yields. Will go anywhere. Available immediately. W-296, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Packinghouse INDUSTRIAL ENGINEER, fully qualified all phases, 20 years' packinghouse experience—head up dept., install and perpetuate comprehensive labor control and cost reduction program—direct and indirect controls—labor policies—handle hourly rates—familiar all plant operations—permanent position, \$7,250 minimum annual consideration. W-293, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Experienced Plant Manager

Have managed two medium sized beef slaughtering plants. Familiar with all phases of the beef game. Available immediately. Best of references. W-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PURCHASING AGENT: Twenty five years' experience, desires position in central west. Can go anywhere. Married. If interested write W-302, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

DRAFTSMAN: Packing house architectural or engineering draftsman wanted. Must know packing house layouts and practices. Good salary, excellent opportunity. Give full details.

LOU MENGES ORGANIZATION

BASKING RIDGE, NEW JERSEY

A man with several years' experience in rendering and fat extraction can obtain supervisory position in middlewestern state. Apply to W-299, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced bologna maker for Brooklyn, N. Y. concern. Part time, day or evening. Excellent pay. Call Windsor 6-0595.

HELP WANTED

A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he so desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. today.

WANTED: SALES MANAGER for midwestern packing house. We are in search of a high-caliber, live-wire executive who knows the meat packing business end to end. Should be experienced in middle west operations and must be thoroughly familiar with quality pork and beef products. The right man has a chance to go far with this progressive company. Write or wire Box W-264, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted: EXPERIENCED AND EXPERT CONTROLLER for progressive independent meat packing house. Must be thoroughly qualified in packing house operation, and must be capable of taking charge of entire financial and office functions. Must have highest integrity, with exceptional references. Write or wire Box W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: ASSISTANT SALES MANAGER for packing house in Midwest. Must be topnotch organizer, salesman and supervisor. Must have experience in packing plant doing a large volume in pork and beef products. Write or wire Box W-265, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Experienced in making sausage, wieners, bolognas, and loaves, starting salary \$100.00 per week. Must be sober and industrious. Between 25 and 45 years old, married preferred. Know of vacant 5 room house, good location, renting for \$60.00 per month. Give full details in answering. W-295, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Fine opportunity for man familiar with meat packinghouse machinery and equipment. Territory of northern California, southern Oregon and Nevada with established manufacturer. LE FIELD Company, 1469 Fairfax Ave., San Francisco 24, Calif.

HELP WANTED

Salesmen Wanted

To call on packers with full line of stockinets, ham bags, and cotton supplies. No objection to carrying another line. Good, straight commission. Protected territories. Apply to Box W-298, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Sausage Makers—Choppers—Stuffers

We can place you either west-south-north-east. Write giving experience, age and salary expected. All replies kept in strictest confidence. Phil Hanover, Inc., 1717 McGee Street, Kansas City 8, Mo.

Old established Chicago brokerage house has an opening for a man who is capable of handling sales of hides and skins. Good opportunity for advancement. Give full details in your reply regarding experience, references, age, salary expected. W-303, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER wanted, who is capable of taking full charge of sausage manufacturing, one who has ham canning experience preferred. W-297, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: SALESMEN with following, to sell feed ingredients to mixers and elevators in Illinois, Iowa and Michigan. W-304, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN. Travel New York state. Sell territories for meats. Stockinets, etc. Write W-287, THE NATIONAL PROVISIONER, 740 Lexington Ave. New York 22, N. Y.

Experienced CATTLE BUYER wanted for Chicago market. State experience. Strictly confidential. W-305, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

FOR SALE: Small packing plant located in central Tennessee. Approximately 85 acres of land, suburbs of town of 15,000 population. Now slaughtering 500-750 heads per week. Plenty of live stock available. Write FS-306, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small, modern meat packing plant in southern Indiana, with a capacity of 35 cattle and 60 hogs per day. Annual tonnage from 800,000 to 1,000,000. FS-288, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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SAUSAGE EQUIPMENT

- 200# Boss stuffer, late type complete with cocks and a set of horns.....\$ 350.00
- 200# Boss stuffer, good condition..... 225.00
- Silent Cutter, 43 Buffalo with 25 hp motor. 650.00
- Silent Cutter, 23" Buffalo, arranged for direct drive, less motor..... 150.00
- Ice Machine—7½x7½ York Y15 with 25 hp motor, excellent condition..... 1500.00
- Ice Machine—6x6 York Y15 with 25 hp motor..... 1000.00
- Grinder—New Regal 1½ hp..... 410.00
- Grinder—7E Cleveland with 25 hp motor..... 650.00
- Meat Mixer—Boss—750 lb. cap.—less motor belt drive..... 450.00

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FOR SALE: 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Nell 4x9' Lard Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

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800# Boss Meat Mixer with 10 HP motor
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Call, wire, or write Plant Superintendent.

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FOR SALE: Townsend skinning and fleshing machine, Model 27, \$850. Like new. FS-280, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Mitte and Merrill hog No. 15 CR80 with blower, motor, switches and control, in excellent condition. Pinedale Fur Farm, Millville, N. J. Phone Bridgeton 2629.

HELP WANTED

Assistant Market Reporter

Should have broad basic knowledge of buying and selling of meat cuts, by-products and livestock, and be familiar with all general product specifications. To start will work as general assistant in market reporting department, where training will be given in market analysis and reporting, with full opportunity to gain full knowledge of methods and procedures. Position is steady and permanent, with opportunity for advancement. Write giving full particulars of experience, age, salary desired, as well as personal details. All replies will be kept confidential. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

FOR SALE: Small meat packinghouse located in one of the best coastal sections of California. Mild moderate climate, only 75 miles from famous Santa Barbara. Plenty of livestock to be bought locally. California state inspection. Very fine list of dependable customers. Living quarters plus 15 acres of ground. Room for expansion. FS-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern Provision Plant for sale or consider partnership. Refrigerated workroom, cooler, freezer, curing room, three smoke houses, garage approximately 25x90, shipping room, office. FS-307, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Meat market, slaughter house, complete sausage kitchen. \$100,000.00 yearly retail, could add wholesale department. Living quarters, steam heat. \$55,000.00 for property and equipment. Wayne Business Sales, 4968 S. Wayne Road, Wayne, Michigan.

FOR SALE: Beef and pork packing plant at sacrifice due to illness. Original cost \$80,000. Asking price \$40,000. Liberal terms. Alexander Lucas, Lords Arcade, Sarasota, Florida.

FOR SALE: Modern, completely equipped slaughter house, six acres of ground, soft water well, holding pens, \$55,000.00. For particulars write H. B. Burns, San Miguel, California, Box Q.

FOR SALE: Small modern, complete packing plant in central Nebraska county seat. Feed yards in connection. G. L. Bastian, Hastings, Nebr.

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CATTLESWITCHES WANTED: Please write or call KAISER-REISMANN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVergreen 9-5953.

WORKING sausage maker, with about \$9,000 wanted as partner. Small sausage plant, store. Beautiful Florida city. Excellent opportunity. Otto Sunderhauf, 11 N. Mills St., Orlando, Florida.

BROKERAGE LINES wanted with coverage in Pennsylvania, New Jersey and upper New York state, looking for quality salami and Italian manufactured merchandise, cheese line and pickle line. W-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Write for Our Weekly Bulletin.

Sausage and Smokehouse Equipment

- 1-TOWNSEND SKINNER, Model 27, used 60 days, like new.....\$ 825.00
- 1-DAY MIXER, NEW, 400 lb. capacity, 2 HP motor..... 550.00
- 1-SMOKE UNIT, NEW, Lipton #6..... 775.00
- 1-SMOKE MAKER, Atmos Drying Systems, used ten days..... 845.00
- 1-MIXER, Bunclo, 1500#., Practically new..... 1500.00
- 1-MEAT MIXER, Boss, 750# capacity, two way tilt, reconditioned and guaranteed..... 700.00
- 1-SILENT CUTTER, Boss, Size 70, 250# capacity, with unloader, less motor, reconditioned and guaranteed..... 1175.00
- 2-LINKERS, Parker Red Hot, each..... 100.00
- 5-HAM & BACON TRUCKS, Metal box 1934, metal wheels, each..... 80.00
- 3-SAME AS ABOVE, Rubber tired wheels, each..... 35.00
- 2-PNEUMATIC BUTT STUFFERS, little used, each..... 125.00
- 1-GRINDER, NEW, Fieco 2 HP, Heavy duty, 2000 lb. capacity..... 425.00
- 1-GRINDER, Ancos 25 HP motor, direct drive, extra knives, plates, cylinder, worm and studs, excellent condition..... 960.00
- 1-STUFFER, 500#., Anco, Reconditioned and Guaranteed, New Non-Corrosive Cocks..... 850.00
- 2-STUFFERS, 200#., Reconditioned and Guaranteed, New Non-Corrosive Cocks, each..... 450.00
- 1-BOILER, 25 HP, Lefel, Scotch Marine, 100# pressure..... 500.00
- 1-BOILER, 75 HP, locomotive type..... 800.00

Rendering and Lard Equipment

- 1-DRY RENDERING COOKER, Boss #211, 3'x6', 1500# cap., 5 HP motor, Roller chain drive thru Foote Gear Reducer. Guaranteed condition..... 1200.00
- 1-COOKER, Ancos, #2600, 4'6"x10', Laabs Sanitary Rendering, 20 HP motor..... 3000.00
- 1-COOKER, Ancos, 4'x10, 20 HP motor, reconditioned..... 2250.00
- 2-COOKERS, 5x8, with 15 HP motor, each 2150.00
- 1-COOKER, FRENCH, 4'x10, 15 HP, 2 new sections recently installed..... 2500.00
- 1-HYDRAULIC PRESS, Thome Albright, 150 ton, steam pump, good condition..... 1275.00
- 1-HYDRAULIC PRESS, 100 ton, 28"x32", curb, 10" piston, less 3 HP motor..... 750.00
- 1-HYDRAULIC PRESS, Albright Nell, 300 ton, used about one week..... 8100.00
- 1-EXPELLER, Super Duo, Twin Motor, used less than 500 hours..... 12,500.00
- 1-HOG, M&M, #15 CRSD, 60 HP motor, 18"x20" hopper opening..... 1850.00
- 1-DIAMOND HOG, #25, with 25 HP motor, good condition..... 1100.00
- 1-WET RENDERING TANK 3' diam., 4½' high, with catwalk, practically new..... 225.00

Killing Floor & Cutting Equipment

- 1-HOG SCALDING VAT, I.D. 59¼"x29" 24½", with 4 prong hand operated throwout..... 155.00
- 1-BELLY ROLLER, Boss, 2 HP motor..... 275.00
- 1-HOG DEHAIRER & HOIST, Boss, 200 hogs hourly, 15 HP motor, 16' Senior Jerless hoist..... 2000.00
- 1-BEEF HOIST, Similar Globe #279 with chain, 2000 lb. 40 F.P.M., 5 HP, like new, guaranteed, with #280 Globe Automatic Beef Lander..... 450.00
- 1-HOG CASING CLEANER, Boss #2158, complete with motor, direct driven, excellent condition, guaranteed..... 850.00
- 850-HOG GAMBRELS, Steel, similar Globe #264-3, each..... 35
- 1-BEEF DROPPER, St. John, New..... 890.74
- 1-LANDING DEVICE, Rujak, NEW, Automatic..... 147.95
- 1-ENTERPRISE CARCASS SPLITTER, used once, like new..... 450.00
- 1-HOIST, NEW, Robbin & Meyers, W-18, 40' speed..... 558.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY



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SPECIALISTS

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ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 46



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Yes, that is why so many prominent producers of chili products—Tamales, Chili Con Carne, Brick Chili, Prepared Meat, Spaghetti, and Chili Sauce—insist on our Chili Powders and Peppers exclusively.

Our superb, uniform blends of Chili Powders and Peppers impart a rich, spicy flavor to your products which looks as good as it tastes. The bright, rich red color, the true tantalizing chili flavor send chili sales soaring!

Careful selection of fresh new crops . . . modern, scientific dehydration and milling methods perfected through more than 27 years of experience and intensive research . . . are your assurance of unvarying quality in each grade, every shipment.

Our Chili Powders and Peppers are used extensively by A.M.I. and N.I.M.P.A. Members. Formulas, samples and full particulars promptly furnished on request. Write today!

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